

.....24
I Cover27
.....20
.....35
Cover41
.....18
.....25

er-
nd
he
to
ly,
on
an
vir
to
sk.

Y

M
gr.

7

.24
over
.27
.20
.35
over
.41
.18
.25

Leadi

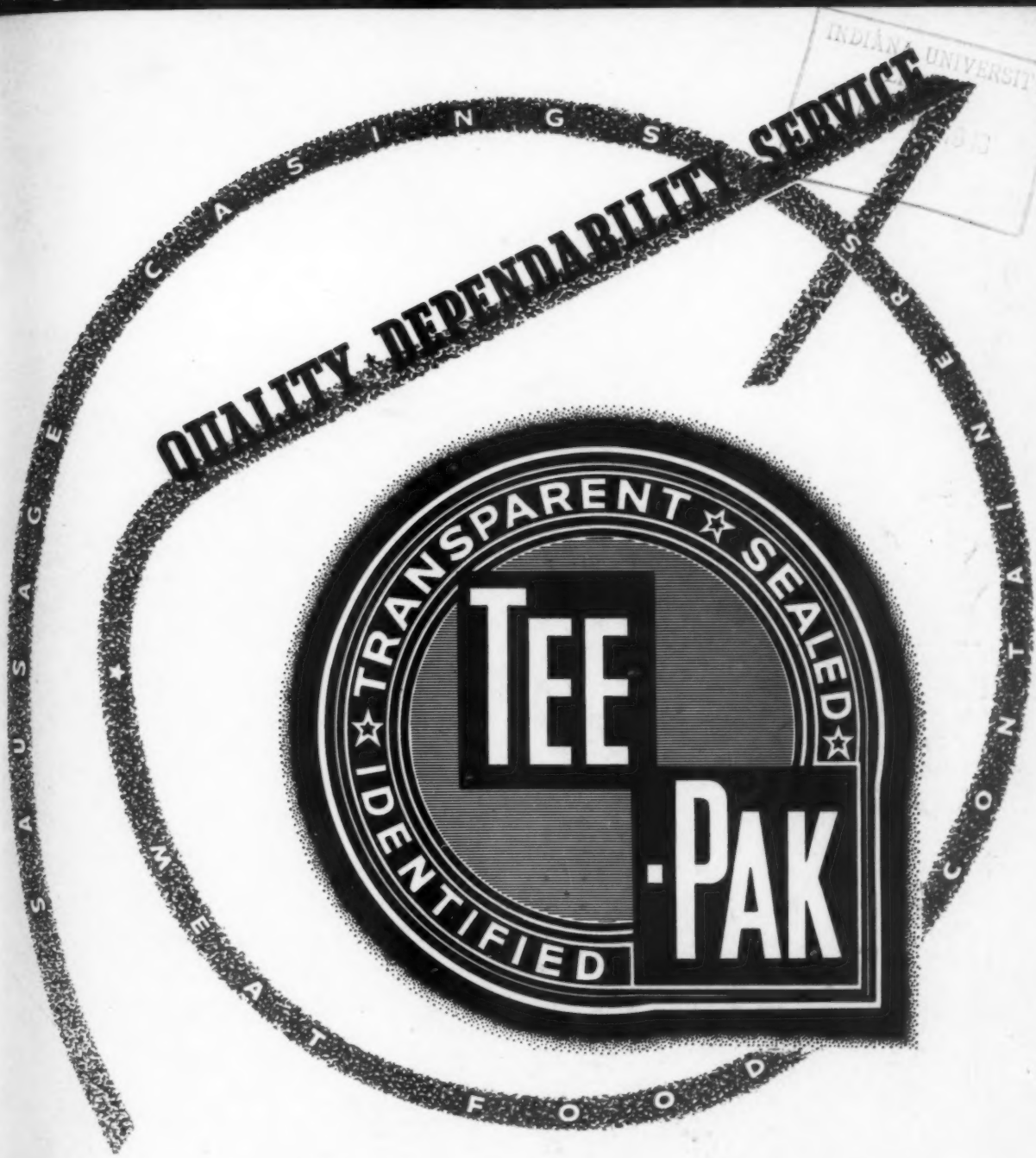
TI

Bus

THE NATIONAL PROVISIONER

FEBRUARY 13 • 1943

Leading Publication in the Meat Packing and Allied Industries Since 1891



TRANSPARENT PACKAGE COMPANY

1520 SOUTH MORGAN STREET ★ CHICAGO, ILLINOIS ★ U. S. A.

Blame it on ARMY CHOW



When Sammy gets home on furlough, those extra pounds of muscle make his "civvie" look like little Brother's... for in the Army he's actually eating at a **ton-of-food-a-year** clip!

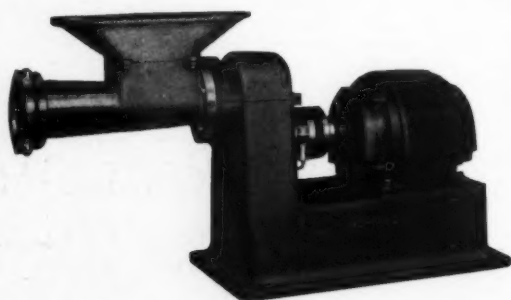
To help the average American soldier put on ten pounds in his first few months in the service, the Packing Industry has gone all-out in producing unheard-of quantities of sausage and other healthful meats. In the biggest sausage plants, Buffalo cutters, stuffers, grinders and mixers are valuable aids to the busy Packer.

And when filling huge Government orders means replacements or new machines, Buffalo machines are specified. They've done everything expected of them for 75 years... they're doing it today... and they'll be doing it after the war, too.

Ask for your free Buffalo catalog. Just address:

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, New York

Sales and Service Offices in principal cities



BUFFALO GRINDERS—Rated capacity of Model 78-B is up to 15,000 lbs. per hr. Smaller models also available. Cuts meat as fast as two men can feed it!

Buffalo



**QUALITY SAUSAGE
MAKING MACHINES**

WOULDN'T CONVERSION
TO GLASS CONTAINERS
CUT MY PRODUCTION,
MR. LIGHTFOOT?

NOT NECESSARILY.
MODERN GLASS IS
FREQUENTLY
HANDLED AS FAST
AS CANS

Outmoded as hoop skirts is the belief that glass containers cut production. Thanks to modern equipment, many types can be handled as speedily, efficiently and economically as cans—and often with the same equipment.

Whether you pack solids, semi-solids, powders or liquids...pack hot or cold, with or without vacuum, sterilized or processed, Anchor Hocking has a container and closure to most completely meet your specialized requirements.

A word from you about the products you're thinking of packing in glass will bring samples of suitable containers and closures. And remember—Anchor Hocking packaging engineers are at your service to help with the efficient conversion of your production line.

An able and popular Anchor Hocking representative is C. L. Lightfoot, a member of the Anchor Hocking family for 23 years.

**ANCHOR
HOCKING**

GLASS & CAPS

ANCHOR HOCKING GLASS CORPORATION LANCASTER, OHIO





THE NATIONAL PROVISIONER

Volume 108

FEBRUARY 13, 1943

Number 7

Table of Contents

TRADE FACES CHAOS OR CORRECTION

Report on California Situation.....	15
Injunction Proceedings Multiply.....	24
Efficient Sewage Disposal Plant.....	16
Maintenance Prolongs Instrument Life..	19
Closed Shop for Meat Industry.....	15
Effect of 48-Hour Week Order.....	18
Trunz Sales and Net Up in '42.....	18
Future of Domestic Bristle Industry....	18
Cleaning Stainless Steel Safely.....	34
Late News Flashes.....	43
Up and Down the Meat Trail.....	22

EDITORIAL STAFF

EDWARD R. SWEN, *Editor*
VAL WRIGHT, *Managing Editor* • ROBERT V. SKAU, *Market Editor* • NEIL I. SKAU, JR., *Associate Editor* • RICHARD E. PULLIAM, *Art Director* • P. I. ALDRICH, *Editor Emeritus*
Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents. Copyright 1943 by the National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, *Manager, Advertising Sales*
FRANK N. DAVIS, *Special Representative*
MYRTLE LINDAHL, *Production Manager*
407 S. Dearborn St., Tel. Wabash 0742.

New York: H. SMITH WALLACE, *Eastern Manager*
300 Madison Ave., Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO., *Western Pacific Bldg.*
San Francisco: DUNCAN A. SCOTT & CO., *Mills Bldg.*

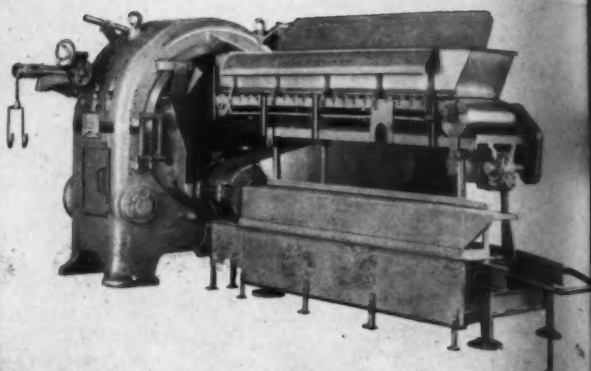
DAILY MARKET SERVICE

(Mail and Wire)
E. T. NOLAN, *Editor* C. H. BOWMAN, *Editor*

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

RICHARD von SCHRENK, *President* • LESTER I. NORTON, *Vice President* • E. O. H. CILLIS, *Vice President and Treasurer* • THOS. McERLEAN, *Secretary*

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE



Push button lifts conveyor from low position, automatically feeds load to machine and returns to low position where operator can efficiently re-load while first batch is being worked.

ROTO-CUT MINIMIZES HANDLING

1. All mechanical operations are automatic. Hashing, mixing, and mincing are performed simultaneously.
2. Automatically weighs and loads in one operation.
3. Easy to clean. Guards, chutes, hoppers are easily removed. Knives are readily accessible.
4. Simple, sturdy construction materially reduces maintenance.

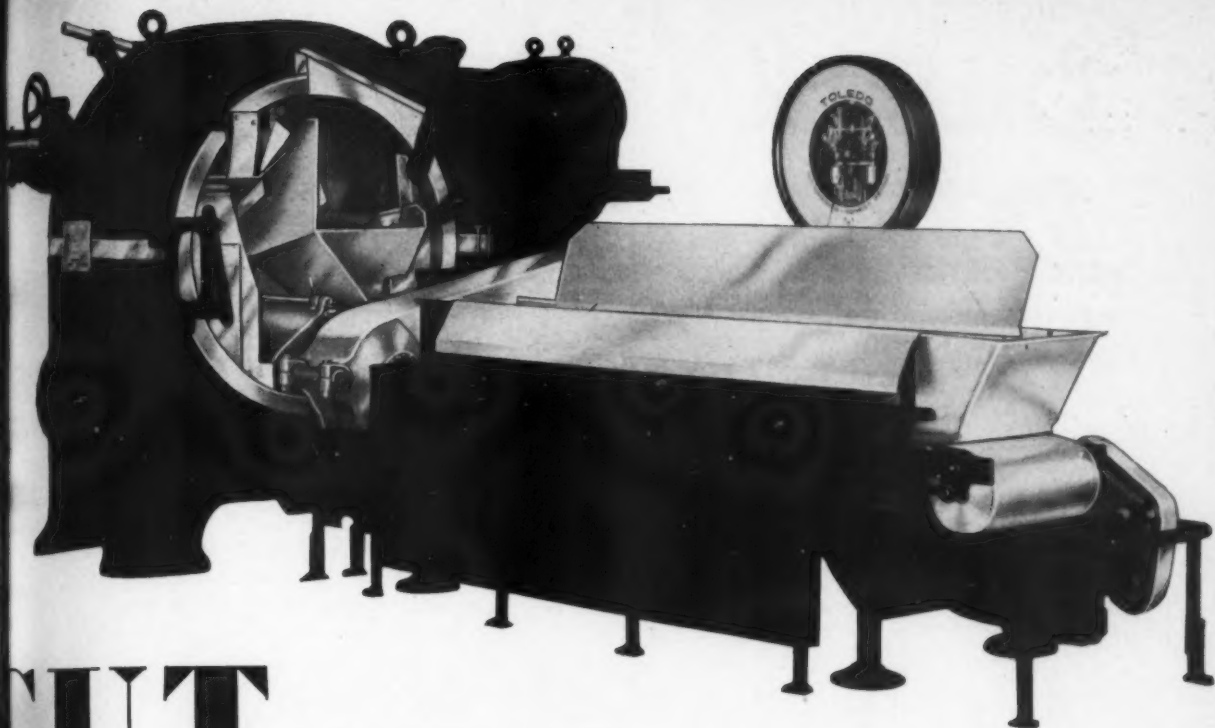
ROTO-CUT



INCREASES FLAVOR AND UNIFORMITY

1. Preserves flavor juices. Cuts cleanly without pressure. No grinding, crushing, chopping to break down tissue. No heating of batch; binding quality is improved.
2. Produces uniform product, cutting as fine or as coarse as desired.
3. Automatic weighing and handling operation avoids inaccuracies in proportioning load and following formulas.
4. Spices, curing materials, ice or ice water are fed right into the Roto-Cut. Thorough mixing and blending take place either during cutting operation or independently as desired.
5. Does a 100% perfect job with any meats. Fits any processing method, handles trimmings of any kind and size.
6. No metal-to-metal contact of cutting surfaces.

28 Years OF SERVING



CUT

MEAT PROCESSOR

HASHES MINCES MIXES . . . in one operation!

The automatic features of the Roto-Cut reduce labor and operating costs—make it possible to do the work of several men and machines at the same time, and do it better. The Roto-Cut is built with automatic weighing and loading equipment requiring only minimum handling. It processes meat of any kind, and does it with precision to your exact specification. This automatic convenience saves time, avoids trouble, proves a remarkable economy. The Roto-Cut earns bigger production profits!

MORE FLAVOR FOR YOUR PRODUCT!

By a new and modern cutting principle, the Roto-Cut

draws keen knives across meats evenly, cleanly, without pressure. There is no grinding, crushing, or chopping to break down the tissue and thus separate the juice from the meat. The flavor of the meat is in this juice . . . and the Roto-Cut retains all the natural flavor in your product.

PACKER-TESTED AND APPROVED

Satisfied users all over the United States and Canada. Undoubtedly, there is a Roto-Cut in your locality. Write today for complete list of users. See this remarkable Roto-Cut in action. Learn how it can produce extra profits for you.

THE GLOBE COMPANY

4000 PRINCETON AVENUE • CHICAGO, ILLINOIS

MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

Barrel Covers of ***DURATEX*...**



BEST SUBSTITUTE FOR BURLAP

Meat packers and others are finding in DURATEX an economical new barrel closure that is easy to handle, keeps contents clean, and actually dresses up the appearance of the barrel. DURATEX is a specially made laminated paper consisting of two layers of tough crinkled kraft between which is applied a heavy layer of asphaltum. The result is an exceptionally strong, durable sheet that takes a lot of abuse.

EASY as A • B • C

DURATEX barrel covers come cut to shape and printed, if you wish, in multiple colors with your own brand or name. All you need to do is place a DURATEX cover on top of your barrel, slide your hoop down over it, fasten hoop in your usual way, and you have a neat, attractive container ready for shipping. Full details on request.

Send for **FREE SAMPLE**

CHASE BAG CO.

GENERAL SALES OFFICES. 309 WEST JACKSON BLVD., CHICAGO, ILLINOIS

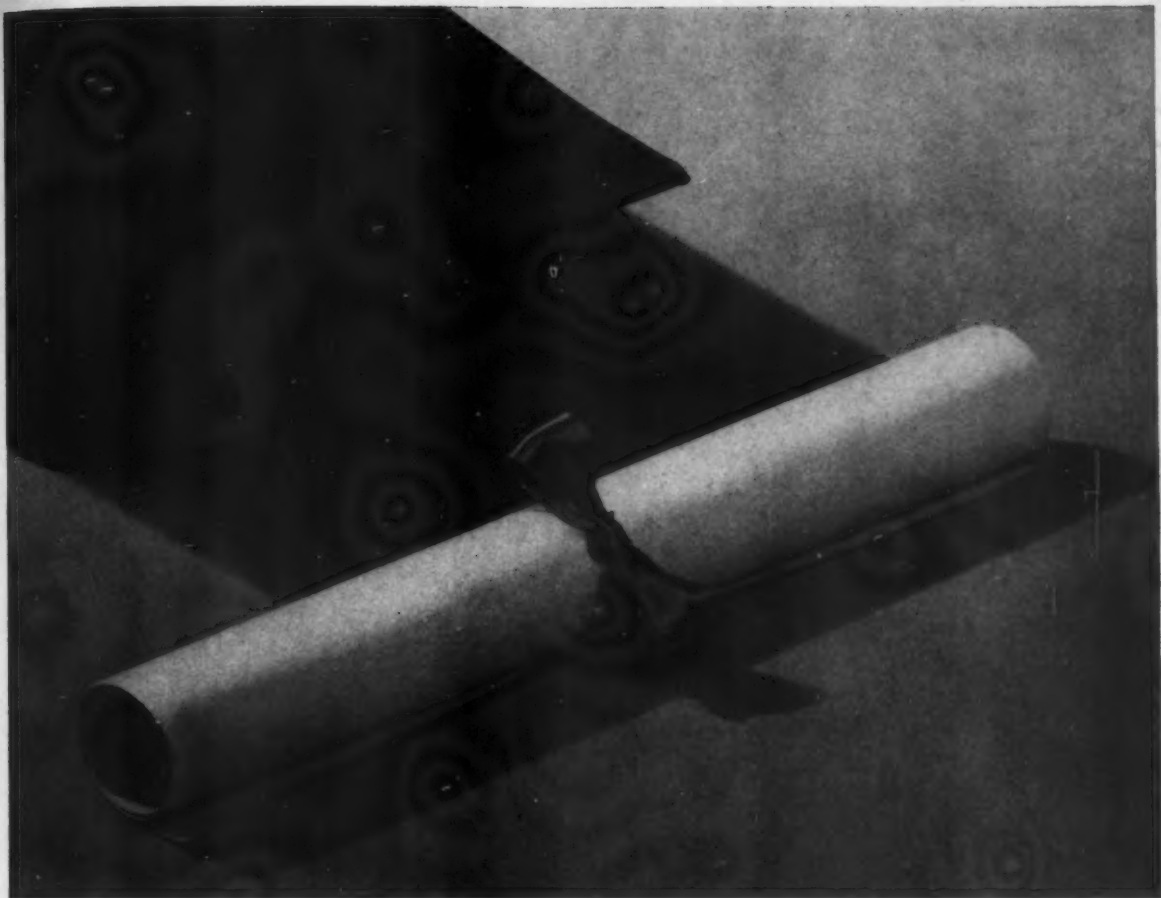
BUFFALO
TOLEDO
PHILADELPHIA
CHAGRIN FALLS
GOSHEN
MILWAUKEE

KANSAS CITY
DALLAS
ST. LOUIS
NEW ORLEANS
ORLANDO, FLA.
NEW YORK
MINNEAPOLIS

CLEVELAND
PORTLAND, ORE.
DENVER
PITTSBURGH
OKLAHOMA CITY
SALT LAKE CITY
DETROIT

BOISE
MEMPHIS
HUTCHINSON
JACKSONVILLE, FLA.
REIDSVILLE, N. C.
HARLINGEN, TEXAS





Sign-Off?

NOT ON your white ribbon—it's only the *beginning* of education—an invitation to *further* learning.

Americans learn many things from advertising—particularly from educational advertising.

The *educational* advertising of dextrose is just hitting its stride. People are beginning to appreciate new, important facts about this vital food-energy sugar.

So advertising of dextrose is an educational force that advances American industry, and leads toward higher standards of living.

P. S. The present demand for Dextrose far exceeds its supply. Government and industry must *both* be served—but, with us, as with you, the war effort and our boys in service *come first*.

CORN PRODUCTS SALES COMPANY
17 BATTERY PLACE, NEW YORK, N. Y.

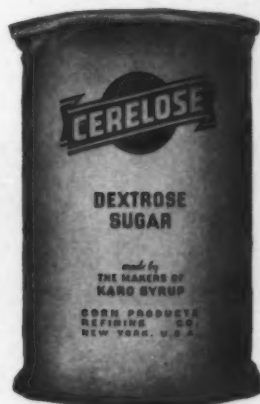
The advertising of dextrose, as an educational force, doubly benefits America. Consumers learn how this pure white, crystalline food-energy sugar forestalls fatigue, fortifies energy. Asking for foods "Enriched with Dextrose", they increase the use of American corn, grown by American farmers, refined in American factories, distributed by American companies.

CERELOSE *is* DEXTROSE

TUNE IN

Stage Door Canteen

Every Thursday 9:30 to 10:00 P.M., E.W.T., Columbia Network, Coast-to-Coast



You're right,
Mr. WICKARD

★ Food will win the war and write the peace.

★ We're working 144 hours a week, making papers to protect that food.



Specialists in
FOOD PROTECTION PAPERS
for the
MEAT INDUSTRY

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT, KALAMAZOO, MICHIGAN
BRANCH PLANTS AT
PHILADELPHIA, PENNSYLVANIA . . . HOUSTON, TEXAS

The Rule of Quality

There can be no compromise with our inflexible Rule of Quality. Strict laboratory technique governs every step in the production of Stange's C.O.S. Seasonings. Only thus are we able to assure our customers the degree of purity necessary to ingredients entering into the manufacture of Quality Food Products. We know and our customers know that Stange's C.O.S. Seasonings are as sterile as laboratory control can make them. They do not add to the bacteria unavoidably present in most foods.

Natural whole spices, newly ground, are the only basis of Stange's C.O.S. Seasonings. By our patented process, we extract all the spice essentials [seasoning properties], discarding the pith, fibre and foreign matter. All the natural goodness and flavoring quality inherent in the spices are retained in the purest possible form. These extractions

of ground spices are then incorporated into a soluble, neutral carrier and are known as Stange's C.O.S. [Cream of Spice] Seasonings.

C.O.S. Seasonings are uniform in flavor—they blend thoroughly and uniformly into any product without discoloration or grittiness. Once your spice formula is set up with Stange's C.O.S. Seasonings, that formula never varies. This insures a uniformity of flavor not obtainable by any other means.

Government restrictions and the scarcity of certain raw materials have made many changes necessary. If you are confronted with production problems, do not hesitate to call on Stange. *As always*, our entire organization is at your disposal.

WM. J. STANGE COMPANY

Manufacturers of C.O.S. Seasonings and Peacock Brand Certified Food Colors

2536 W. MONROE STREET • CHICAGO, ILLINOIS

Western Branches: 1260 Sansome Street, San Francisco - 923 E. Third Street, Los Angeles

Eyes Open in w nder at this unique paper

Remarkable thing about Patapar* Vegetable Parchment—it's a paper, but it has characteristics you'd never expect to find in paper. It resists grease. It resists moisture. You can soak it in water for days—even boil it without harm. It has no odor. No taste.

These unique characteristics make Patapar the perfect material for

Bacon wrappers

Ham boiler liners

Butter wrappers

Tub liners and circles

Lard wrappers and
bulk packaging units

Carton liners

Box liners

Barrel liners

Frozen meat wrappers

Laminated Patapar as a
material for containers
to replace metal

You can get Patapar plain or printed. For full information, write us outlining your requirements in detail.

* Reg. U. S. Pat. Off.

Paterson Parchment Paper Company

Bristol, Pennsylvania

West Coast Plant: 340 Bryant Street, San Francisco, California

Branch Offices: 120 Broadway, New York, N. Y. • 111 W. Washington Street, Chicago, Illinois



WE HELP FEED THE WORLD!

17½ Billion Pounds of Meats for Civilians This Year

Civilian consumption alone calls for 17½ billion pounds ... for Lend-Lease 3½ billion ... for our fighting forces 3 billion. These tremendous quantities of meats, plus grains, fruits and vegetables, must be produced this year to carry on the United Nations' war effort.

Mixing is a most important step in the manufacture of many of these meat products. That is why Hottmann Mixers and other proc-

essing machines are now available only for war production purposes.

Your job, and ours, is to help win this war as soon as possible. May we suggest, however, that you do not wait until the shooting is over to make plans to meet post-war conditions?

Our 28 years' experience in designing and building food processing equipment is available, without obligation, to help you formulate such plans.

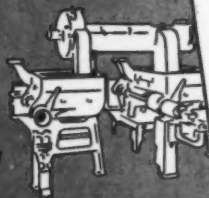
When the War is Won HOTTMANN MACHINES Can Help You "Win the Peace"

Far-reaching changes are taking place in all Industry today ... nowhere more rapidly than in the food field ... as you are well aware. Now is the time for research and development work ... to make your plans for the future. Take advantage of Hottmann's broad experience in mixing ... we are prepared to help you.

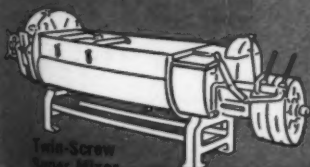
PUT YOUR MIXING PROBLEMS UP TO
HOTTMANN



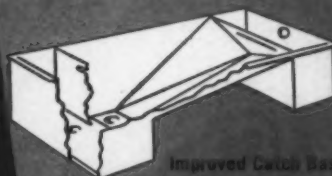
Mixer, Interior View



Yeast Machinery



Twin-Screw Super Mixer



Improved Catch Basin



Kutmixer (Combined Cutter and Mixer)



Fat Melters and Percolators

THE HOTTMANN MACHINE COMPANY

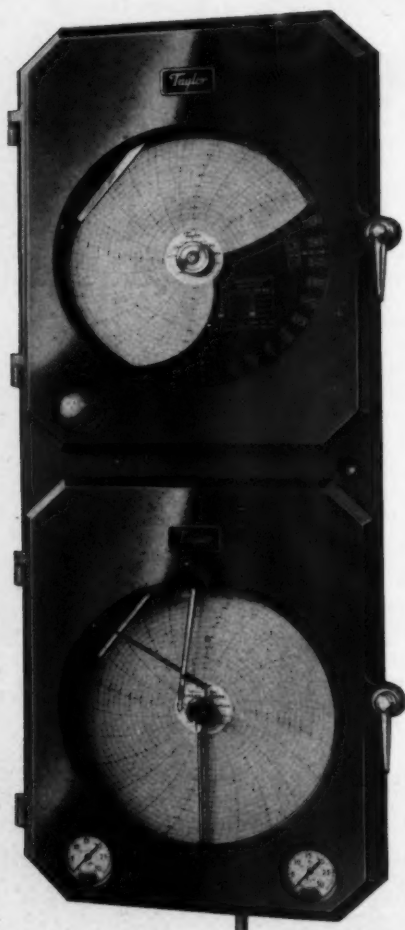
3325-47 East Allen Street

• Philadelphia, Penna.

How not to dehydrate



STOP! We don't mean to imply you'll set your plant on fire if you attempt dehydration without the help of Taylor Instruments. But we do mean that dehydration is an altogether different thing from natural drying or canning, either in tin or in glass. And you can be saved a lot of costly grief if you start out with the right kind of automatic control.



How to get the best results

LOOK the field over carefully, select the type of dryer that best suits your purpose—tunnel, compartment, continuous, or rotary. Then ask the dryer manufacturer to supply it ready-equipped with Taylor Instruments. Taylor has been in dehydration since it started, and we've already designed complete Taylor Control Systems for almost every dryer on the market. Your Taylor Field Engineer will be glad to give you the whole story. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. *Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level.*

★
KEEP ON
BUYING
U. S. WAR BONDS
AND STAMPS
★

Taylor Instruments
— MEAN —
ACCURACY FIRST

IN HOME AND INDUSTRY



GLASSINE

LARD PAK

BACON PAK

GREASEPROOF
PARCHMENT

SYLVANIA
CELLOPHANE

TRANSPARENT

packaging

Daniels Cellophane Wraps give needed protection

and add to the "glamour" of your products



BUY BONDS

Preferred PACKAGING SERVICE

DANIELS

Manufacturing Company

RHINELANDER, WISCONSIN

CREATORS DESIGNERS MULTICOLOR PRINTERS

Keep Your Bologna
at its Flavor Peak with

ARMOUR'S NATURAL CASINGS

• There's one sure way to know that your bologna will be at its flavorful finest when customers buy it...

Use Armour's Natural Beef Bungs!

You see, these natural casings seal in all the rich juices of the sausage... provide real protection against drying out. Keep your bologna at its flavor peak right to the customer's table!

And that's not all! For bologna packed in Armour's Natural Beef Bungs has that plump, well-filled appearance that adds sales-appeal to a dealer's meat case!

Armour can supply you with uniformly graded, imperfection-free casings in the quantity you need. They'll help you keep bologna fresh, firm, flavorful longer... they'll add the eye-appeal that means sales appeal!

ARMOUR AND COMPANY

*Making sausage for the
armed forces? Then use
Armour's Natural Cas-
ings and be sure of
meeting requirements!*



CLOSED SHOP AND CHECK-OFF GIVEN INDUSTRY BY WLB

THE closed shop, in the guise of "voluntary maintenance of membership," and the check-off were forced on the meat packing industry this week by directive order of the National War Labor Board in cases involving Swift & Company, Armour and Company, Cudahy Packing Co., and Wilson & Co., as well as the Packinghouse Workers Organizing Committee (CIO), Amalgamated Meat Cutters and Butcher Workmen (AFL) and the International Brotherhood of Swift Employees.

The board also declined to grant a 5½c an hour general increase in hourly wage rates to 180,000 employees of the four companies and reaffirmed its determination to stabilize general wage rates at present levels to prevent "another tragic race between prices and wages." The stabilizing effect of the board's decision was largely offset by the inflationary features of the President's executive order calling for a 48-hour workweek, applicable immediately in some packinghouse centers, with eight hours of the 48 at the time-and-one-half rate.

The companies and unions were ordered to negotiate immediately to eliminate intra-plant inequalities between wage rates for individuals and between job classifications. They were also instructed to negotiate on eliminating inequalities between plants in different localities "which remain manifest injustices."

In ordering insertion of voluntary maintenance of union membership and check-off clauses in contracts between the companies and the unions, the latter were pledged not to coerce employees into membership. To give packer executives an idea of their new responsibilities to union members, the following clauses (which WLB ordered inserted in contracts between the packers and unions) are published in full:

"All employees who, 15 days after the date of the directive order of the National War Labor Board in this case are members of the union in good standing in accordance with the constitution and by-laws of the union, and those employees who may thereafter become members shall, during the life of the agreement as a condition of employment, remain members of the union in good standing.

"The company, for said employees, shall deduct from the first pay of each month the union dues for the preceding month and promptly remit the same to

(Continued on page 28.)

CORRECTION OR TRADE CHAOS, MEAT INDUSTRY LEADERS WARN

IMMEDIATE action to clear up several aspects of the meat situation is now imperative, according to the highest industry authorities.

The government cannot continue its present piecemeal approach to price and distribution problems, its disregard of packers' and processors' losses and its uncertainty as to jurisdiction—it cannot allow uneven enforcement of existing orders and regulations and the siphoning of badly-needed meat into unregulated channels—without jeopardizing the meat supply of the armed forces, our allies and the civilian population.

Industry leaders believe that a minimum program to relieve the present meat situation must include immediate clarification of the question of jurisdiction over meat problems (authority is now divided between the Food Administrator, OPA, WPB and other agencies); rigid enforcement of present orders and regulations *before* rationing or other restrictions are issued; administration recognition of the principle stated in the Emergency Price Control Act of 1942, Revised, that: "in the fixing of maximum prices on products resulting from the processing of agricultural commodities, including livestock, a generally fair and equitable margin shall be allowed for such processing."

Black Markets a Serious Threat to Trade

Chaos is not far off unless remedial steps are taken immediately. Black markets have mushroomed from the time when the problem was first exposed by THE NATIONAL PROVISIONER (December 5, page 10) and by their effect on the volume (see page 44) and returns of legitimate concerns are threatening the supply of meat for the armed forces and lend-lease purposes, as well as endangering the existence of many badly-needed packing plants.

In spite of urgent representations the responsible government agencies have taken no positive action to clear up the price and distribution situations. The statement by Jerome Jacobson, attorney in the OPA, at a recent meeting of packers, wholesalers and jobbers, that "the black market operator and meat speculator are appealing for public sympathy so that they may avoid the consequences of their misdoings while they continue to fleece the public" is typical of the attitude of some officials.

At that meeting the industry representatives were told that "OPA at no time has refused to consider a ceiling on live animals and we still have not in any sense of the word closed our mind to the issue." OPA officials also said some consideration is being given to the problem of eliminating the discount of 75c per cwt. under the branch house price on packer car-lot sales to the Army. It was indicated that some of the Army purchases had been held up because of inability to secure sufficient supplies.

The first factual survey of the meat supply and consumption situation in one of the nation's shortage areas was completed last week in Southern California and a comprehensive report has been rushed to the Office of Price Administration in Washington by Dr. Arthur G. Coons, OPA regional price official. It is being made available to Price Administrator Prentiss Brown and Food Administrator Wickard.

Southern California is one of the areas where the population has increased considerably and where meat supplies have been inadequate since OPA imposed distribution control under Restriction Order 1.

(Continued on page 24.)

Packer's System of Sewage Disposal Nets Good Results



KNAUSS SEWAGE PLANT PLANS AND VIEWS

Layout (above) and flow chart (below), when studied in connection with the text, give a clear idea of how this unique sewage system operates.

In Pictures on Opposite Page:

- 1.—Grease trap and revolving screen (background) through which sewage passes before reaching treatment plant.
- 2.—Secondary clarifier, function of which is discussed on page 30.
- 3.—Closeup of clarifier drive unit which revolves rake at bottom of tank to sweep settled solids to a central discharge hopper. Note effluent weir (saw-tooth) in left background.
- 4.—Biofilter filled with crushed stone. The influent (2-ft. head) revolves the distributor arm which spreads a continuous sheet of liquid on the filter.
- 5.—Partial views of primary clarifier, pump house and biofilter.

ALTHOUGH packinghouse sewage treatment is one of the industry problems which have been forced into a "back seat" for the duration, meat packers realize that their respite is only temporary. After the war they may expect renewed pressure from municipal, state and federal authorities "to do something about their sewage."

The problem, of course, is an individual one. Packers who are located in good-sized towns and cities are often able to dispose of their plant waste (with or without preliminary treatment) through municipal systems. Other plants discharge their sewage into nearby rivers or creeks; in some cases this sewage is raw or only partially treated.

Packinghouse sewage is difficult to handle, particularly if it is high in fat and organic material. For this reason most municipalities look on it with disfavor and as the loads in their sewage disposal plants increase will become more and more insistent that the packer assume a greater share of responsibility for its treatment.

More Stringent Enforcement

Discharge of raw or semi-treated packinghouse sewage into rivers and streams has been "tolerated" for some time, but there are federal, as well as a number of state laws in existence, which can be used to stop this practice. Up to the present most government authorities have been sympathetic rather than arbitrary in their enforcement of the regulations. They realize that solution of the problem requires expenditure of a considerable sum of money, and that there is much difference of opinion as to the type of sewage disposal unit which should be used in connection with a packinghouse.

The packer, naturally, has been hesitant to spend money on a process which yields no saleable product and does not improve plant efficiency. Moreover, some packers have had rather unfortunate experiences with sewage treating installations; as a result the industry has

been reluctant to install such equipment without assurance of success.

That day is not far off, however, and it is desirable that packinghouse operating men and executives inform themselves on the subject of packinghouse sewage treatment. This article—a description of a biofiltration sewage treatment system installed at the plant of Knauss Bros., Inc., meat packers of Poughkeepsie, N. Y.—is published to that end.

Keep the Grease Out

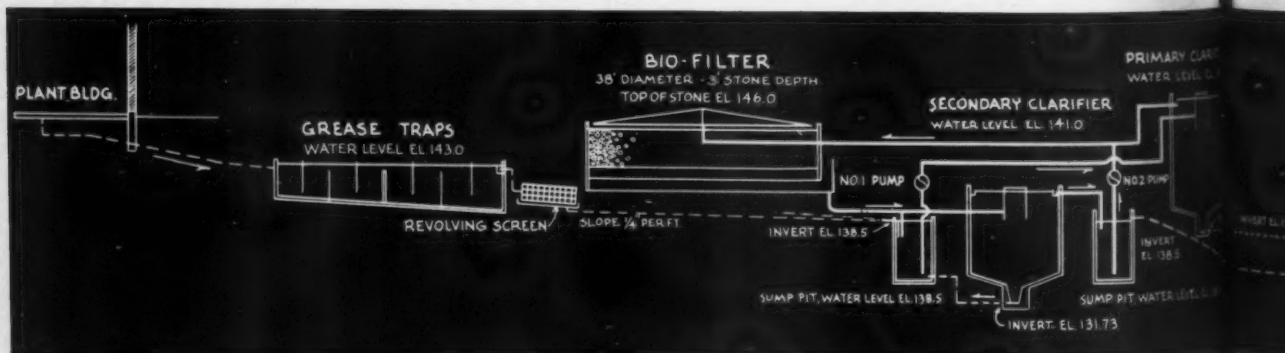
It is worthwhile to emphasize at the very beginning that the packer approaching the problem of sewage treatment can eliminate one of the toughest hurdles—as has been done at the Knauss plant—by application of an old-fashioned fundamental in packinghouse operation:

- 1.—Keep grease, fats and meat out of the sewage in the packinghouse;
- 2.—Use interceptors, grease recovery system (see *THE NATIONAL PROVISIONER* of June 6, 1942), screens, etc., to minimize the amount of grease and organic material sent to the treatment plant in the sewage.

The Knauss plant is federally inspected and kills about 1,200 hogs and 300 to 500 cattle per week, renders, smokes meat, manufactures sausage and carries on typical packinghouse operations. It is located outside Poughkeepsie not far from the Hudson river and plant effluent (and formerly semi-treated sewage) is discharged into a creek which is tributary to that river.

The biofiltration sewage treatment system at the Knauss plant was completed in 1942 and has given very satisfactory results. The final effluent is clear and odorless and is believed to meet all state requirements as to BOD. Although the effluent was tested prior to and following installation of the system by the New York State Board of Health, no results on these tests are available at the present time.

It should not be assumed that the sys-



tem employed at the Knauss Bros. plant will meet every packer's requirements. However, the installation is particularly interesting since it is the first of the type in the meat packing industry and its successful employment appears to indicate that it might solve the sewage treatment problems of many packers.

Executives of the Knauss company, and particularly Edwin S. Knauss, secretary, made a very careful examination of the problem of sewage treatment over a number of years. The problem was considered from all angles and a number of systems were rejected before the present one was adopted. Most of the construction engineering on the project was done by Edwin Knauss. The layout was designed by Henry Pfisterer, consulting engineer, who utilized principles and much equipment supplied by the Dorr Company, Inc., engineers of New York and Chicago.

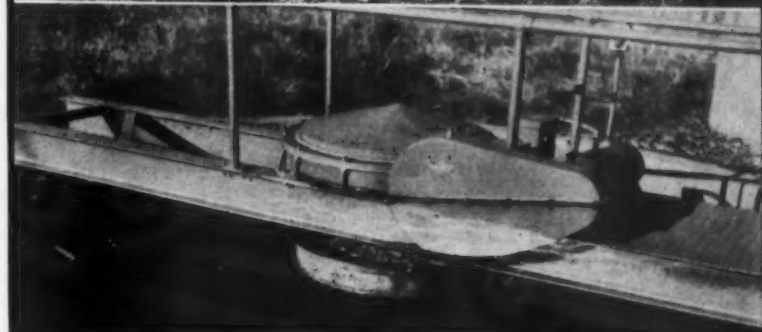
In essence, the biofiltration system is an improved development of the trickling filter wherein filter discharge material is recycled back to the clarifier which also receives incoming feed to the system. The recycled filter discharge material may consist merely of filter effluent or of overflow or underflow from a secondary clarifier following the filter.

Three-Unit Sewage Plant

The Knauss treatment plant consists of three major units—Dorr type A primary clarifier, biofilter and secondary clarifier—as shown in the flow chart and layout on preceding page. After moving through the grease trap and a revolving screen, where most of the grease and gross solids are removed, the packinghouse waste is pumped to the primary clarifier.

The clarifier is a round reinforced concrete tank, 15 ft. in diameter, equipped with a revolving rake for sweeping the settled solids to a central discharge hopper in the bottom of the tank. Influent comes in through a radial pipe to an influent well at the top of the tank. The rake consists of a solid vertical shaft centered in the tank with two radial arms fitted with rake blades at its lower end. A pair of parallel structural members span the tank diametrically and support the drive unit—a Louis Allis $\frac{1}{4}$ h.p. motor and Falk motor reducer—the revolving mechanism and feed well.

(Continued on page 30.)



Packer's System of Sewage Disposal Nets Good Results



KNAUSS SEWAGE PLANT PLANS AND VIEWS

Layout (above) and flow chart (below), when studied in connection with the text, give a clear idea of how this unique sewage system operates.

In Pictures on Opposite Page:

- 1.—Grease trap and revolving screen (background) through which sewage passes before reaching treatment plant.
- 2.—Secondary clarifier, function of which is discussed on page 30.
- 3.—Closeup of clarifier drive unit which revolves rake at bottom of tank to sweep settled solids to a central discharge hopper. Note effluent weir (saw-tooth) in left background.
- 4.—Biofilter filled with crushed stone. The influent (2-ft. head) revolves the distributor arm which spreads a continuous sheet of liquid on the filter.
- 5.—Partial views of primary clarifier, pump house and biofilter.

ALTHOUGH packinghouse sewage treatment is one of the industry problems which have been forced into a "back seat" for the duration, meat packers realize that their respite is only temporary. After the war they may expect renewed pressure from municipal, state and federal authorities "to do something about their sewage."

The problem, of course, is an individual one. Packers who are located in good-sized towns and cities are often able to dispose of their plant waste (with or without preliminary treatment) through municipal systems. Other plants discharge their sewage into nearby rivers or creeks; in some cases this sewage is raw or only partially treated.

Packinghouse sewage is difficult to handle, particularly if it is high in fat and organic material. For this reason most municipalities look on it with disfavor and as the loads in their sewage disposal plants increase will become more and more insistent that the packer assume a greater share of responsibility for its treatment.

More Stringent Enforcement

Discharge of raw or semi-treated packinghouse sewage into rivers and streams has been "tolerated" for some time, but there are federal, as well as a number of state laws in existence, which can be used to stop this practice. Up to the present most government authorities have been sympathetic rather than arbitrary in their enforcement of the regulations. They realize that solution of the problem requires expenditure of a considerable sum of money, and that there is much difference of opinion as to the type of sewage disposal unit which should be used in connection with a packinghouse.

The packer, naturally, has been hesitant to spend money on a process which yields no saleable product and does not improve plant efficiency. Moreover, some packers have had rather unfortunate experiences with sewage treating installations; as a result the industry has

been reluctant to install such equipment without assurance of success.

That day is not far off, however, and it is desirable that packinghouse operating men and executives inform themselves on the subject of packinghouse sewage treatment. This article—a description of a biofiltration sewage treatment system installed at the plant of Knauss Bros., Inc., meat packers of Poughkeepsie, N. Y.—is published to that end.

Keep the Grease Out

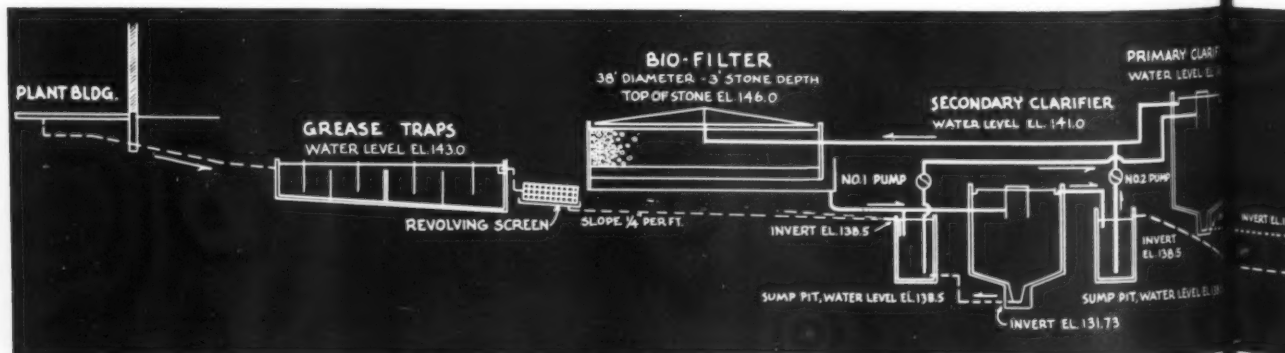
It is worthwhile to emphasize at the very beginning that the packer approaching the problem of sewage treatment can eliminate one of the toughest hurdles—as has been done at the Knauss plant—by application of an old-fashioned fundamental in packinghouse operation:

- 1.—Keep grease, fats and meat out of the sewage in the packinghouse;
- 2.—Use interceptors, grease recovery system (see *THE NATIONAL PROVISIONER* of June 6, 1942), screens, etc., to minimize the amount of grease and organic material sent to the treatment plant in the sewage.

The Knauss plant is federally inspected and kills about 1,200 hogs and 300 to 500 cattle per week, renders, smokes meat, manufactures sausage and carries on typical packinghouse operations. It is located outside Poughkeepsie not far from the Hudson river and plant effluent (and formerly semi-treated sewage) is discharged into a creek which is tributary to that river.

The biofiltration sewage treatment system at the Knauss plant was completed in 1942 and has given very satisfactory results. The final effluent is clear and odorless and is believed to meet all state requirements as to BOD. Although the effluent was tested prior to and following installation of the system by the New York State Board of Health, no results on these tests are available at the present time.

It should not be assumed that the sys-



tem employed at the Knauss Bros. plant will meet every packer's requirements. However, the installation is particularly interesting since it is the first of the type in the meat packing industry and its successful employment appears to indicate that it might solve the sewage treatment problems of many packers.

Executives of the Knauss company, and particularly Edwin S. Knauss, secretary, made a very careful examination of the problem of sewage treatment over a number of years. The problem was considered from all angles and a number of systems were rejected before the present one was adopted. Most of the construction engineering on the project was done by Edwin Knauss. The layout was designed by Henry Pfisterer, consulting engineer, who utilized principles and much equipment supplied by the Dorr Company, Inc., engineers of New York and Chicago.

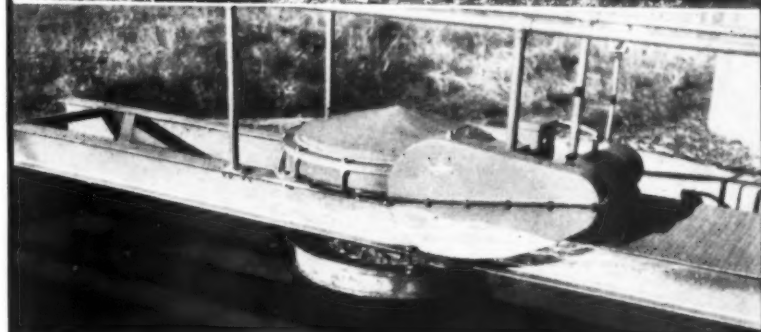
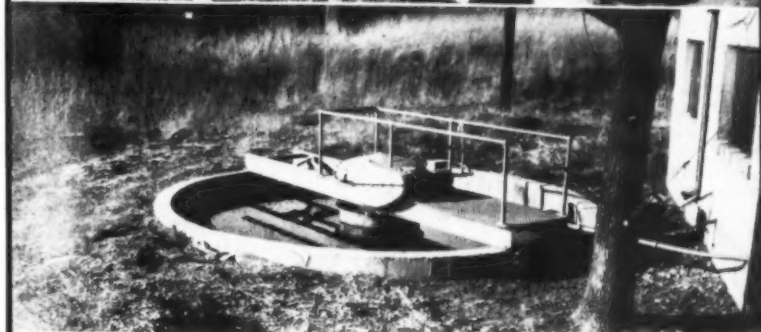
In essence, the biofiltration system is an improved development of the trickling filter wherein filter discharge material is recycled back to the clarifier which also receives incoming feed to the system. The recycled filter discharge material may consist merely of filter effluent or of overflow or underflow from a secondary clarifier following the filter.

Three-Unit Sewage Plant

The Knauss treatment plant consists of three major units—Dorr type A primary clarifier, biofilter and secondary clarifier—as shown in the flow chart and layout on preceding page. After moving through the grease trap and a revolving screen, where most of the grease and gross solids are removed, the packinghouse waste is pumped to the primary clarifier.

The clarifier is a round reinforced concrete tank, 15 ft. in diameter, equipped with a revolving rake for sweeping the settled solids to a central discharge hopper in the bottom of the tank. Influent comes in through a radial pipe to an influent well at the top of the tank. The rake consists of a solid vertical shaft centered in the tank with two radial arms fitted with rake blades at its lower end. A pair of parallel structural members span the tank diametrically and support the drive unit—a Louis Allis $\frac{1}{4}$ h.p. motor and Falk motor reducer—the revolving mechanism and feed well.

(Continued on page 30.)



Meat Centers Among 48-Hour Week Areas

SIX cities where there is considerable meat packing activity—Buffalo, Detroit, Baltimore, Wichita, Portland and Seattle—were among the labor shortage areas in which the President's executive order establishing the 48-hour week, as well as the administrative principles announced by Chairman Paul V. McNutt, War Manpower Commission, applies immediately to all employment.

The executive order and WMC principles also apply in these additional labor shortage areas: Bath, Me.; Bridgeport, Hartford, New Britain and Waterbury, Conn.; Portsmouth, N. H.; Springfield, Mass.; Somerville, N. J.; Elkton, Md.; Hampton Roads, Va.; Washington, D. C.; Akron and Dayton, O.; Manitowoc, Wis.; Sterling, Ill.; Brunswick and Macon, Ga.; Charleston, S. C.; Mobile, Ala.; Panama City, Fla.; Pascagoula, Miss.; Beaumont, Tex.; Cheyenne, Wyo.; Ogden, Utah; Las Vegas, Nev., and San Diego.

Chairman McNutt calls for the orderly establishment of the 48-hour week by the following procedure:

Procedure Announced

1.—Those establishments in which the minimum work week is less than 48 hours are to stop recruiting at once unless they can go to a 48-hour week without need for releasing workers or due to expansion or production schedule still need more workers.

2.—They will go on a 48-hour week in such a manner as will assure orderly absorption of surplus workers by absorption or transfer within the employers' operations.

3.—No employer should, prior to March 31, release workers for the purpose of attaining the 48-hour week. If by March 31, 1943, an employer has not attained a 48-hour week without the need for releasing workers for other employment, he will advise the area's representative of the WMC of what number need be released to attain a 48-hour week. The employer will at that time present a proposed schedule for release of workers or for further absorption within his own plant in order to attain the 48-hour week. The area director will then authorize a proper schedule of release or absorption in terms of the local labor market requirements.

4.—In cases where employers have not attained a 48-hour week by March 31, 1943, due to shortage of materials or other special circumstances beyond their control, their cases will be reviewed at that time by the War Manpower Commission area representative and provision will be made for proper adjustments.

5.—This order is not intended to interfere with work schedules designed to utilize workers who on account of other activities or limitations are available for part time work only.

Rail Grading a Corollary of Livestock Ceilings?

F. E. Wernke, president, Louisville Provision Co., Louisville, has a suggestion for meeting one of the problems which would accompany establishment of livestock ceilings. Says he:

"Frequently of late, in connection with the fixing of prices on live animals, the objection has been raised that prices cannot be established because the grading problem is too serious. In my opinion this difficulty can readily be overcome by resorting to rail grading. At the present time the Department of Agriculture is grading all beef sold by packers. These same graders can be used in the grading for the purchase of live animals.

"In the case of hogs, these can be tattooed at the time of purchase and followed right on through cutting operations. In the case of cattle and calves, they can be tagged in a manner similar to the way Bangs' diseased cattle and tubercular cattle are now handled by the Department of Agriculture, and followed through from the time of purchase until the time of sale.

"It is my suggestion that in placing ceilings on livestock, rail grading should be compulsory. The farmer may be paid on the following basis: 75 per cent of the value of the animal as graded by the packer-buyer on the hoof, the balance to be paid immediately upon the grading of the carcass by a representative of the Department of Agriculture."

The executive order specifically stated that "nothing in this order shall be construed as superseding or in conflict with any federal, state or local law limiting hours of work, or with the provisions of any individual or collective bargaining agreement with respect to rates of pay for hours worked in excess of the agreed or customary workweek, nor shall this order be construed as suspending or modifying any provision of the Fair Labor Standards Act or any other federal, state or local law relating to the payment of wages or overtime."

It is understood that the order will become effective nationally in all plants working on government contracts, including meat plants, as soon as McNutt can provide necessary machinery for enforcement, which is expected to be in the near future.

SCHEDULE OF INSTITUTE REGIONAL MEETINGS

Regional meetings of the American Meat Institute will be held at Portland, Ore., 10:30 a.m., February 16, Hotel Benson; San Francisco, February 19, Hotel Palace, California room, 12 noon; Los Angeles (Vernon), February 23, Central Manufacturing District Club, Tower room, 12 noon.

Members of the Institute staff will discuss the general situation in the industry with particular reference to available supplies and to the demand from governmental and civilian sources; the meat distribution problem with particular reference to the meat restriction order; the present price ceiling regulations affecting the industry; the meat industry's educational program; and services now being rendered by the Institute.

Attendance at these meetings is restricted to members of the Institute and invited guests.

Predicts Promising Future For Domestic Hog Bristle

The dressing of domestic hog bristle in this country and in Canada will not be merely an emergency measure, but will become a permanent institution in both countries, in the opinion of I. A. Rubin, president of Rubico Brush Manufacturers, Inc., New York. Mr. Rubin is recognized as one of the nation's leading authorities on bristle.

"It is only a few months," he declares, "since we first became interested in developing domestic bristle, which is as good in quality and which can be dressed as satisfactorily as foreign bristle. Our domestic bristle is in fact better than foreign bristle and it is my thought that we in this country can hereafter set the standard of dressing, rather than continue to accept whatever European and Chinese dressers offer us."

Mr. Rubin recently returned from a Canadian trip during which he visited the bristle dressing plant of Canada Packers Limited at Montreal.

Trunz Sales and Income Show Improvement in 1942

Net sales of Trunz, Inc., Brooklyn, N. Y., pork packing and retailing firm, totalled \$8,882,149.33 for the fiscal year ended January 2, 1943, according to the fifteenth annual financial report issued by the company. Net income, after payment of \$80,000 in federal income taxes, was \$110,425.05, compared with a net income of \$77,603.64 after taxes during 1941. The Trunz balance sheet as of January 2, 1943, showed current assets of \$1,791,059.34 and current liabilities of \$156,151.91.

Increase in dollar turnover, the company reports, was due largely to higher commodity prices and sales to the U. S. government. Income taxes, however, took a larger toll than in previous years. A dividend of 50 cents per share was declared by the board of directors.

Maintenance Prolongs Instrument Life

INSTRUMENTS have, in recent years, found many applications in meat packing and other industries. They are being applied to reduce labor costs in manufacturing processes, to lower fuel costs through exact control, to speed production, and to improve product quality and eliminate spoilage or rejects.

Continued enjoyment of these benefits is dependent, to a large degree, upon proper care of instruments now installed, whether they are doing 24-hour service in defense industries, or normal service in non-defense plants. Shortages of critical materials are necessitating substitutions in components of many instruments, while heavy demands upon manufacturers are slowing delivery of certain types regardless of the priority commanded by the purchaser. Needs of defense industries make delivery of instruments impossible to many other companies needing them.

Steps that can be taken to prolong the life of industrial instruments, regardless of manufacture, are outlined and illustrated in this article. This information should be supplemented by careful study of instructions furnished by the manufacturer of each instrument to make sure the equipment is installed and operated according to the manufacturer's recommendations. If such instructions have been mislaid or lost, model and serial numbers of the instrument should be sent to the manufacturer with a request for new instructions.

Don't Divide Responsibility

All instruments in a plant should be the responsibility of one man, or a group of men, depending upon the number of instruments used. Responsibility for instrument care and maintenance should not be left to the men operating the equipment on which they are installed, as this practice will result in complete lack of maintenance until instrument breakdown, or in unnecessary or harmful tampering by individuals unfamiliar with instrument operation.

Improper location and installation of industrial instruments probably cause more trouble and inaccuracy than fault or failure in the instruments themselves. It is as important that instruments be installed where they can be properly serviced and protected, as it is to install them where the bulb, thermocouple, radiation head or other "sensing" unit can reach the temperature, pressure, vacuum or other condition the instrument is to measure.

Prolonged vibration, or shock resulting from careless handling, are chief causes of instrument failure. Installing instruments on vibration mounts will minimize the effects of vibration. A better method is to mount them in locations where vibration is not present. Instruments should not be mounted

BY THEODORE A. COHEN

Chief Engineer,
Wheelco Instruments Co.

upon furnaces or moving machinery. If instrument panels also carry contactors, these contactors should be removed so that the shock to the instruments resulting from operation of the contactors is avoided.

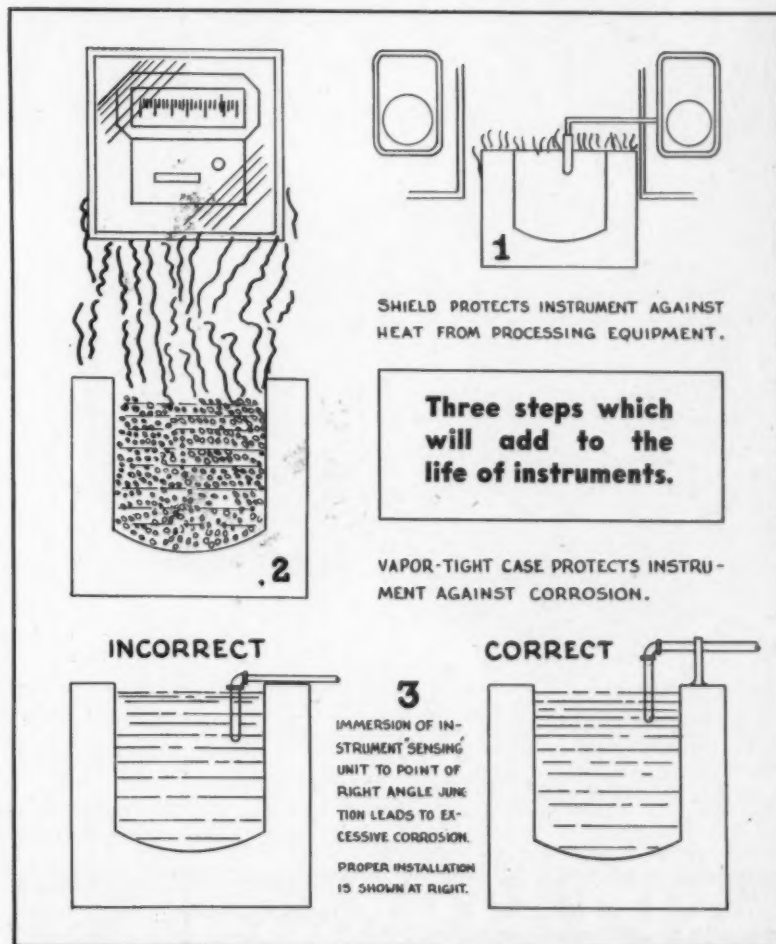
Pivots and bearings, particularly of pyrometric instruments, will cause trouble from misalignment or deterioration if the instrument is subjected to sudden shock or persistent vibration. A sudden jar or jolt may crack a jewel bearing, or cause the pivot to jump out of its bearing, while repeated vibration will dull the pivots and reduce an instrument's sensitivity.

Next to excessive vibration, infiltration of dirt probably causes most industrial instrument trouble. Where instrument movements are particularly sensitive to foreign material that might affect their operation, they usually are provided with dust-proof cases. Such

instruments should be opened as infrequently as possible, and then preferably in the instrument shop or in a room where provision can be made to keep parts clean. The slightest particle of dust or lint caught in the air gap of a millivoltmeter pyrometer, for example, can obstruct the free movement of the coil, while a metallic particle adhering to the pole pieces of the permanent magnet can stop functioning of the instrument completely.

For best results, excessive temperature, both high and low, must be avoided at the point where the instrument is installed (Diagram 1). An instrument is built to give best operation at room temperature, approximately 70 degs. F., and prolonged use at extreme temperatures will affect its accuracy.

All instruments are subject to error in measurement if exposed to large changes in room temperature, since exact compensation for such changes, over large ranges, is uncommon. It is best to mount instruments in locations where minimum temperature changes



will occur at the instrument. Instruments should not be subjected to ambient temperature changes larger than 80 degs. F.; for example, from 40 to 120 degs. F. It is preferable, however, to keep the temperature at the instrument as close to 70 degs. F. as possible.

Any instrument, regardless of its function, will be impaired if placed in a corrosive atmosphere. Corrosive atmospheres attack instrument finish, moving parts and measuring systems, and may directly result in measuring error and impaired or erratic performance. Special corrosion-proof cases are available for most instruments (Diagram 2), but even they do not give absolute protection when the necessity of opening case doors for chart changes

on recording instruments, and of making adjustments to other instruments, is considered. A small compressed air line connected to the case, with an escape provided through a small breather hole in the case, will properly ventilate the case, providing a slightly excess pressure within it to keep out room atmosphere at all times.

Corrosive fumes will also attack bulbs, bulb sockets, connecting tubes between bulbs and instruments, thermocouples and lead wire. Painting bulbs and bulb sockets with corrosion-resistant paint will prolong their life. A badly corroded bulb socket should be replaced to prevent its complete failure and resultant damage to the bulb.

If protective tubing for capillaries of

filled-system instruments is damaged, wind with tape to prevent further deterioration. Carefully remove any sharp kinks in the tubing. If tubing or lead wires run near the floor, build a housing over them or fasten them securely to some solid object where they will not interfere with, or be disturbed by, passing traffic.

Lead wires from thermocouples of pyrometers, or sensing elements of other instruments, should be located so they will not be snagged by workmen, passing trucks or cranes. Examine insulation regularly, and take steps to prevent its abrasion. Worn or cracked insulation can be taped, and connections should be checked to make sure they are tight. Locate lead wires away from flames, hot gases, hot pipes and water or oil drips.

Excessive moisture will often harm industrial instruments. For installations where moisture cannot be avoided, a protecting case is recommended. Do not expose instruments to strong magnetic fields. All connections must be tight and free from dirt and moisture. Clean contacts and terminals often.

Storage of Charts

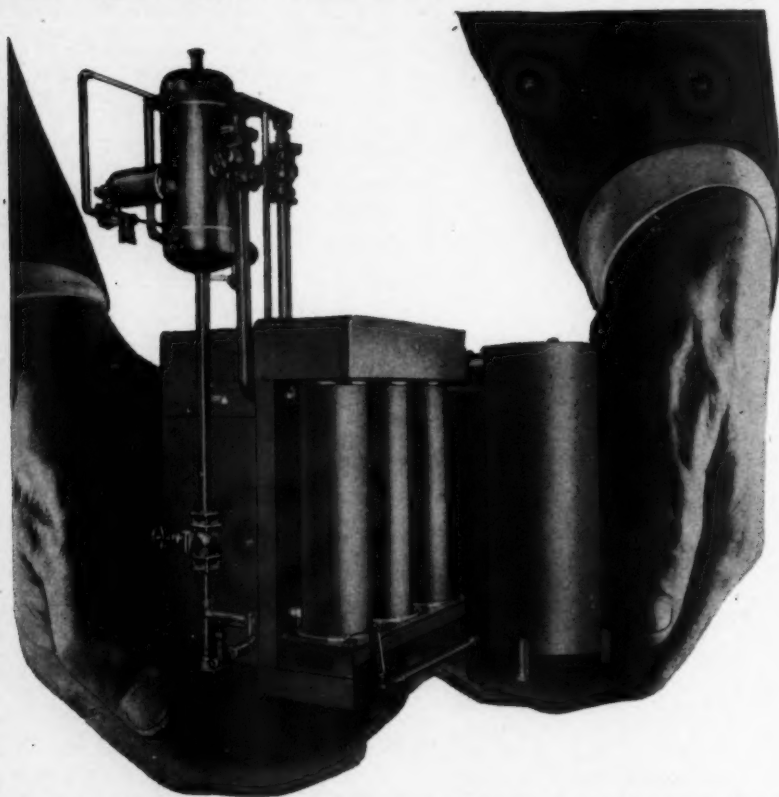
Charts for recording instruments should be stored in a cool, dry place. Keep charts flat, preferably in their original package, until used. When recording instruments are out of service for any length of time, shut off power to the instrument and remove ink from the pens.

Pressure instruments frequently require special attention as their vital measuring elements usually are exposed to the material undergoing pressure treatment. This material usually fills the measuring system, and may cause trouble if the installation is not properly made.

The material being processed may seriously corrode the element, solidify in the measuring system at the ambient temperature, or deposit heavy tars which would clog the measuring element. Protection from these conditions may be obtained by use of a diaphragm seal mounted below the gauge, with the bourdon tube of the instrument and upper diaphragm housing filled with glycerine or oil.

Fluid pulsation is another cause of inaccuracies and short life of pressure instruments. A rapidly pulsating pressure will destroy the accuracy of the delicate sector-and-pinion movement by wearing the gauge teeth and bearings. A shut-off valve placed ahead of the gauge, and throttled until the pulsation disappears, will overcome this condition, but may result in clogging of this very small opening. Gauge snubbers have been introduced to provide the same result. One type employs a large number of small passageways with changes in direction; in another the inertia of a moving piston prevents rapid pulsation, while a third type employs a rubber diaphragm with the gauge tube filled with glycerine, the latter throttled by passing through a felt retainer.

Here is the Modern Answer to Better LARD Processing!



Today—old fashioned lard making methods are out. To handle the increasing lard production and to meet Army and Government specifications in lard processing, you need Votator continuous equipment. It assures absolutely uniform lard always.

Votator not only gives you lard with improved whiter color, smooth texture, and just the right plasticity—it will banish "summer complaints." The Votator practically eliminates separation. You'll have no more grainy lard—no excessive moisture.

Votator is sanitary, fully enclosed—under mechanical

control at all times. Available in two models—Senior Votator with capacity from 9,000 to 11,000 lbs. of lard per hour—and Junior model, capacity 3,000 to 4,000 lbs. per hour.

Get all the reasons why you should process your lard with Votator equipment. Write for free booklet, "Improving Lard."

THE GIRDLER CORPORATION
Votator Division • LOUISVILLE, KENTUCKY

The VOTATOR A Continuous, Closed Lard Making Unit



SWEET RED PEPPERS

(PIMIENTOS IN BRINE)



Give your **MEAT LOAVES**

finer flavor, greater sales appeal, increased yields!

ORDERS

now being booked for

SEPT. & OCT.

deliveries!

1942 stock was so exceptional in quality we were sold out in a relatively short time.

1943 production will be limited . . . protect yourself by anticipating your Sweet Red Pepper (Pimiento) requirements and ordering now! March bookings will save you from October disappointments.

**COME TO BASIC for BAKE-RITE
PAPER MEAT LOAF PANS,
BINDERS FOR EVERY PURPOSE!**

**1943 CROP WILL BE LIMITED. NO TIN
OR GLASS PACKAGES AVAILABLE . . .**

PROTECT YOURSELF BY ORDERING NOW.

BASIC'S bright, prime quality Sweet Red Peppers (Pimientos) in brine give extra flavor, extra sales appeal and extra fine appearance to meat loaves and all specialty products. They cost much less than the tin or glass-packed product, yet they are greatly superior in quality, texture and flavor. Sweet Red Peppers perform a two-fold function: they improve the flavor of your product . . . and they help extend the meat supply. BASIC'S method of packing in brine permits storage anywhere under any conditions . . . no special attention or handling required . . . no spoilage.

BASIC'S LOAF FORMULA SERVICE will be available March 15. It will incorporate a valuable series of formulas recommending the proper use of cereals, binders and flavor-builders. A regular service especially adapted to current conditions . . . write for your free copy!

BASIC FOOD MATERIALS

INC.

1480 LAKESIDE AVENUE



CLEVELAND

Producers and Distributors of Unusually Good Products for Food Packers

Up and down the MEAT TRAIL

R. D. Hebb, Swift Public Relations Dept., Retires

Richard D. Hebb, veteran member of the public relations department, Swift & Company, Chicago, retired on February 12 after 26 years of service with the company.



R. D. HEBB

Mr. Hebb is widely known in the meat packing industry and in the newspaper field. He has been associated for many years with A. D. White, head of the public relations department at Swift, and was founder of the *Swift Arrow*, employee paper now published in nine editions across the country.

Mr. Hebb came to Swift & Company after many years' experience in newspaper work. He was formerly city editor of the *Chicago Daily News* and in that position trained such outstanding newspapermen as Charles MacArthur, Ben Hecht and Paul R. Leach, now special Washington correspondent of the *News*. Mr. Hebb also held editorial positions with the *Salt Lake Telegram* and *Terre Haute Star*.

Swift and newspaper friends of Mr. Hebb honored him at a farewell party at the Morrison hotel, Chicago, on Feb. 12. He has not announced his plans.

Packer Marksmen to Give Military Rifle Instruction

Military instruction in rifle marksmanship will be offered in classes sponsored by the Kingan Rifle and Pistol club at the Kingan range, which is located in the basement of the box factory at the plant of Kingan and Co., Indianapolis meat packing organization.

The lessons will be given under sanction of the National Rifle Association, whose instruction methods closely follow the small arms training methods of the U. S. Army and Marine Corps. The program is being fostered by the association in the hope of providing an increased number of men being inducted into the services with a basic knowledge of rifle marksmanship.

Members of the Kingan club, one of the few Class A rifle associations in the state, will serve as instructors in the course. Among the Kingan men who belong to the club are Herbert Marsh, president, Frank Wilson, John Endicott, Ray Kiser, Robert Ferguson, Don Dixon, Otha Simpson and Red Foster.

Personalities and Events of the Week

Girard Packing Co., Philadelphia, has reduced its number of delivery routes from 25 to two in order to offset shortages of meat and save tires and gasoline. Other Philadelphia firms, and the extent of their delivery cuts, are as follows: Bernard S. Pincus, Inc., 15 routes to three; Karl Seiler & Sons, 40 to 10; Standard Provision Co., 15 to 5; Louis Burk, Inc., 50 to 40; John J. Felin & Co., 78 to 58; F. G. Vogt & Sons, 50 to 20, and Wilmington Provision Co., at nearby Wilmington, Del., 30 to 17.

Failing to receive bids on 45,000 lbs. of meat for Washington state institutions, the state is now seeking to purchase sufficient supplies of beef "on the hoof," with the hope of arranging to have it slaughtered commercially.

Dr. H. R. Kraybill, director of the department of scientific research, American Meat Institute, has been named as a member of the consulting committee of food processors, to cooperate and advise the Agricultural Research Administration in connection with basic food and nutrition research for the armed forces and civilians.

Lieut. (j. g.) Dawson E. Molyneaux,

U. S. N. R., son of E. R. Molyneaux, secretary and assistant treasurer, Denholm Packing Co., Pittsburgh, Pa., has entered the Naval school at Boston. He studied animal husbandry at Pennsylvania State College.

H. C. Bohack Co., Brooklyn, N. Y., reports that during the past six months it has collected more than 110,000 lbs. of waste fats from housewives in its 150 meat stores—an even 52 tons. "This sizable amount of waste fat," points out Walter B. Bruce, advertising manager, "will go into the production of munitions and may someday become the explosives that open the 'second front.'"

Geo. A. Hormel & Co. reports that over 1,000 of its employees have now gone to war. More than 2,300 persons have been hired by the company to replace those entering the service and to handle the additional production required.

Mike Krauss, eastern sales representative of the Independent Casing Co., spent a couple of days in Chicago last week and managed to work in some visits among friends in the trade.

After 37 years of service with Armour and Company, including a period as general manager at Jersey City, N. J., Alexander D. Sullivan is retiring from active duty and will take an extended vacation in Florida. Mr. Sullivan heads



Meat Problems Serious

(Continued from page 15.)

The report disclosed that Southern California civilians are getting less than 40 per cent of the meat they received in 1941; that civilian population has increased by 460,000 since the 1940 census; that 100,000 soldiers, sailors and marines on leave or furlough on the average day eat the equivalent of 300,000 meals in civilian restaurants alone; that elsewhere in private homes, hotels and apartments, military forces equal to 60,000 civilians eat three meals daily which are charged to the civilian quota.

The report stated that by conservative estimate the civilian demand for meat in

the 11 southern counties of California (including off-reservation military consumption) is not that of a population of 3,848,000, as shown by the 1940 census, but of a civilian population of 4,458,000 or 610,000 larger than in 1940.

The report showed that off-reservation meat eating by the military, coupled with the influx of civilian war workers, has increased the number of Southern California consumers by 15 to 16 per cent since 1940, whereas the area can only hope for civilian supplies of 70 per cent of the amount distributed by its packers in the first quarter of 1941, plus small shipments from surplus regions. Actually, only about 40 per cent is being received.

Large chain stores, local packing-houses, packers who import from out-of-state and wholesale jobbers are receiving from zero to 40 per cent of their 1941 shipments from other states. Several large receivers, the report indicated, are getting only 20 to 30 per cent. The Coons report explained that carload shipper differentials permitted by price ceiling regulations are too small to encourage shipments of meat from the East.

"There is no doubt that shipments of fresh meat from outside the state are markedly reduced," Dr. Coons said. "One large packer outside California has been completely out of this market since the meat restriction order was issued last October."

The report concluded with recommendations for "... corrective adjustments."

Injunction Proceedings

Injunction proceedings were filed by the OPA in Chicago last weekend against 30 meat industry firms and/or individuals to enjoin alleged violations of Restriction Order 1 and Revised MPR 169. A number of these involved were small city slaughterers, country killers and wholesalers.

Ben Nagle and Nat Nagle, doing business as Nagle Bros., Lansing, Ill., and Lloyd Brown, South Holland, Ill., are charged with failing to keep records on kill and delivery of controlled meat, failure to register as quota slaughterers, failure to grade by Department of Agriculture standards and with delivery of controlled meat in excess of their quotas.

Thomas J. Fennessy, sr., Chicago, is charged with failure to employ government grading, sale in excess of quota, sale of beef carcasses as calves and violation of maximums. Frank Penczek, Ray Penczek, Steve Penczek, sr., and Steve Penczek, jr., doing business as Penczek Bros., Willow Springs, Ill., are charged with selling over ceilings, selling beef as veal, selling beef with the hide on and violating their quota for the last quarter of 1942.

Injunctions have been asked against: H. C. Thurnau, Bartlett, Ill.; Fred Ackman, Hampshire, Ill.; Henry Oedzes, Chicago; Albert Willrett, DeKalb, Ill.; Alex Brincivalli, Dalton, Ill.; Emil Johandes, Chicago; August Peterson, Burlington, Ill.; Blasco Roviario, Blue Island, Ill.; George Johannesma, Worth, Ill.; Ernst Nadler, Blue Island; Alexander DeYoung, Calumet Park, Ill., and D. T. Nicholson, Elgin, Ill. Aggregate kill of cattle and calves by these slaughterers during the last quarter of 1942, according to their own estimates, amounted to 3,664 head. These country slaughterers are both large and small operators. All have been selling dressed beef and veal to wholesalers and retailers in Chicago. None has records from which can be determined whether he has killed and delivered more cattle and calves than he should have.

Other defendants in injunction proceedings, all of Chicago, Ill., include

A GOOD REPUTATION will hold SALES VOLUME UP after the war!



SAUSAGE sealed in sanitary Bemis Parchment-Lined Bags looks better and sells faster... keeps longer and tastes better. It builds your reputation as a *quality* packer. And that means better sales volume after the war.

These white, bleached muslin bags, lined with genuine vegetable parchment, are easy to pack. Their clean appearance, plus Bemis quality printing, gives them extra sales appeal.

Take a look at Bemis Parchment-Lined Bags as a means of building postwar business now. Complete details, prices and samples will be sent promptly upon request to the nearest Bemis office.

BEMIS PRODUCTS Used In Packing Industry

Lard press cloths, parchment-lined bags, ready-to-serve meat bags, roll duck, cheese-cloth, beef or neck wipes, beef bleaching cloths, stockinette, scale covers, inside truck covers, delivery truck covers.

BEMIS BRO. BAG CO.



120 WARTIME MEAT RECIPES

New Service will help retailers sell AVAILABLE meats



In wartime, alert retailers are featuring available meats because it will always be true—If you get the housewife for available meat you get her for the meal.

The new Wartime Merchandising Mat Service is planned to help your trade meet the many problems encountered in today's merchandising of meat.

Show these meat-men how to get the most out of this material. Here are some of the things you can do:

1 Suggest that the retailer use the *Weekly Meat Orders*:

Hang the chart on the wall.

Reproduce weekly orders and charts one at a time in newspaper and handbill advertising.

Hand reprints or stenciled copies to customers.

Display one enlarged chart each week in window or on wall.

2 Tell retailer to make use of the 120 recipes (available in mat form) in these ways:

Reproduce single recipes in newspaper ads or handbills. Use mats to print copies for over-the-counter distribution.

Feature recipe—set in large type—inside or outside display case, with prominent display of meat used in recipe.

Use recipes in radio or direct mail advertising.

3 Show retailer how to use product mats and selling lines to tie in with available meats in his newspaper ads, handbills, display and mailing cards.

AMERICAN MEAT INSTITUTE, Chicago



Every statement about nutrition made in every advertisement of the American Meat Institute is accepted by the Council on Foods and Nutrition of the American Medical Association, as indicated by this seal.

M. Mannebach; Bertrum Hahnsand, doing business as Great Northern Packing Co.; Robert Andres, doing business as Lincoln Wholesale Market; Adolph Lederer and Arthur Lederer, doing business as A. Lederer Co.; James B. Roti, Joseph F. Roti, and Mrs. Rose Roti, doing business under firm name of Fulton Market Provision Co.; John G. Pollack, doing business as Fulton Meat Co.; Michael Britten and Herman Thomas, doing business under firm name of Peter Britten & Sons; Prime Provision Company, Inc.; Morris Freidin, doing business as Peoria Provision Co.; Superior Packing Co.; S. A. Alexander; Raymond A. Sweeny, doing business as Bauer & Sweeny.

Each of the above defendants, with the exception of Bauer & Sweeny, is charged with having sold beef carcasses or cuts at prices in excess of the ceilings. Bauer & Sweeny are charged with selling veal at prices ranging from a fraction of a cent to 4 and 5c over their maximum price.

Some of the defendants are alleged to have engaged in selling "baby beef" as veal. In many cases the carcasses sold as veal weighed between 400 and 500 lbs.

Injunction actions have also been filed against Russell Packing Co., Chicago, and S. Lowenstein & Son, Chicago. The Lowenstein firm is charged with selling over-the-ceiling and failing to mark grades on its sales invoices. Lowenstein over-ceiling charges were uniformly at

½c per pound. Russell is charged with selling at over-ceiling prices, selling beef carcasses with hide on, failing to mark grade on the invoices, failing to make the ½c per pound deduction for beef not graded by official graders, and selling beef carcasses as veal.

In federal district court at Chicago this week injunctions were issued against the Superior Packing Co., S. A. Alexander and S. Lowenstein & Sons, all of Chicago, and August Peterson, H. C. Thurnau, Alex Brincivalli and D. T. Nicholson. Continuances were granted in 17 of the cases.

Firm Pays Triple Damages

The South Philadelphia Dressed Beef Co., Philadelphia, has sent a check for \$10,725.12 to OPA in settlement of a triple damage suit for violation of ceilings in the sale of 121,000 lbs. of beef to Wallenstein Bros., New York, (see THE NATIONAL PROVISIONER of January 23, page 23). According to OPA officials, this is the first payment of triple damages made by a meat industry firm. Ordinarily, the amount would have been turned over to Wallenstein Bros., but since that firm was alleged to have known it was paying in excess of the ceiling prices, the money will be turned over to the U.S. Treasury.

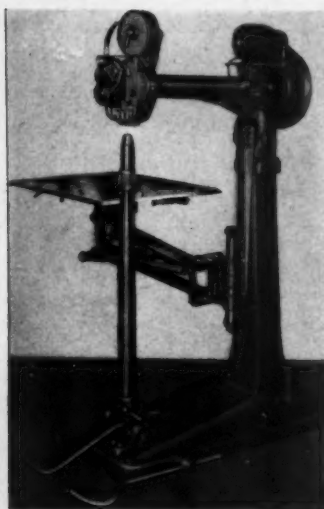
Two slaughterhouse operators located near South Bend, Ind., were closed recently by joint action of OPA and the Indiana Board of Health. They were John Monhout and Ed Maciejewski.

At Denver, OPA has filed suit against the Capitol Packing Co. of that city, asking triple damages of \$299,479, for alleged collection of \$99,826 in excess of permissible prices on sales to retailers, restaurants and eastern wholesalers between August 1 and November 11, 1942. John A. Carroll, regional OPA attorney, said data involving sales by the firm to the armed forces have been turned over to the War Department.

Excess deliveries of 72,000 lbs. of beef and 99,500 lbs. of veal during October, November and December, 1942, and over-delivery of 33,000 lbs. of veal in January, were among the charges brought against Abraham Sosny, custom slaughterer of Denver, in injunction proceedings filed last weekend. The defendant is also charged with failure to employ federal grading and prescribed grade stamps. The Denver OPA regional office has also filed an injunction suit against Curnow's Frozen Lockers, Grand Junction, Col., charging excessive kill, failure to grade by USDA standards and with delivering double the firm's quota in the first 25 days of 1943.

Floyd Miles of OPA legal staff said that widespread black market operations are indicated in the Rocky Mountain West by the extremely high rate at which cattle are being drained out of the area. The Denver regional office plans to ask for a number of injunctions in the near future.

At Newark, N. J., Stanley Zacharek,



Set Up for Bottom Stitching

Wire stitching both top and bottom provides a uniformly secure closure and gives added strength and rigidity to the case.

BLISS TOP AND BOTTOM STITCHER


This Combination Stitcher Performs Two Important Shipping Operations:

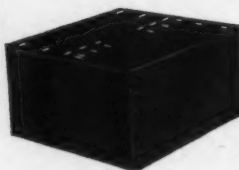
1. Wire stitches the tops of BLISS BOXES after they are filled.
2. Wire stitches the bottoms and tops of regular SLOTTED CONTAINERS.

Many packers have found this double duty Stitcher to be economical and practical in Filling and Shipping Departments where both the Bliss Boxes and regular Slotted Containers are filled and sealed.

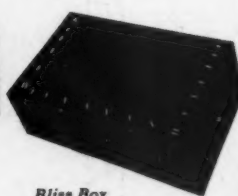
This stitcher is specially suitable in the smaller shipping departments where installation of separate top and bottom stitchers is not warranted.

Change from top to bottom stitching requires only a minute.

ASK FOR LITERATURE! 



Regular Slotted Container Wire Sealed



Bliss Box Wire Sealed



Set Up for Top Stitching

DEXTER FOLDER COMPANY

Chicago, 117 W. Harrison St.
Philadelphia, 357 Bourse Bldg.

330 West 42nd St., New York

Boston, 185 Summer St.
Cincinnati, 3441 St. Johns Place

5-STAR PERFORMANCE

There's real drama...



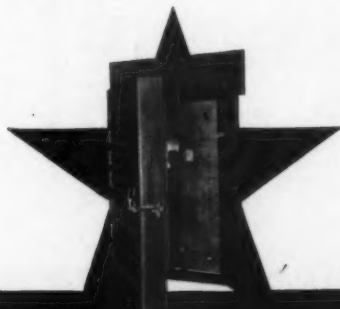
wherever American marines fight for freedom—

wherever American navy men are keeping sea-lanes safe—

wherever American soldiers press forward toward Victory—

wherever American merchantmen keep essential supplies moving to all fronts—

wherever Jamison Built Doors protect their food supply.



JAMISON-
BUILT COLD STORAGE DOORS

Jamison, Stevenson & Victor Doors
HAGERSTOWN MARYLAND

Stanley Romanski and Charles Page, partners in the White Eagle Beef & Provision Co. (see THE NATIONAL PROVISIONER of February 6, page 27) were arraigned and released on \$1,000 bail to await federal grand jury action or filing of criminal informations. The New York Butchers Dressed Meat Co., New York, has been ordered to show cause why it should not be permanently enjoined from alleged violations of OPA regulations. In the same federal court, a criminal information was filed against Isidore Lederman, wholesaler, who is accused of failure to keep accurate sales records and of selling meat at prices 80 to 100 per cent above his ceiling.

At Albany, N. Y., the federal district court has extended to March 1 temporary injunctions against Dunn Brothers, Albany; Forst Packing Co., Kingston, and Joseph Carr's Sons, Cohoes, New York, firm.

Bonds of \$1,000 were set for Ward Braby and Sam Schukitt, State Packing Co., and David Resnick, Morris Resnick, Inc., and Quality Packing Co., all of Milwaukee, when the officials appeared before the U. S. commissioner (see THE NATIONAL PROVISIONER of February 6, page 16).

BUY—BUY—BUY—BUY—BUY

The payroll allocation plan builds a sound bond program for your employees. Thousands of firms are now participating in the arrangement.

Check-Off for Meat Trade

(Continued from page 15.)

the duly designated officer of the union. The initiation fee of the union shall be deducted by the company and remitted to the duly designated officer of the union in the same manner as dues collections."

One provision of the board's order directed the packers and unions to negotiate on the question of a premium or bonus for night work, with an arbitrator to be appointed by WLB if the parties failed to agree. The companies were urged to "explore fully" the possibilities of lengthening the workweek to "alleviate present man-power shortages" and to "increase the weekly take-home of the employees." The board said packing-house employees have seldom had more than 40 hours per week.

Other provisions of the order which affect only individual companies included clauses dealing with terms of agreements, effective dates and a statement that "Swift & Company and the brotherhood may complete their negotiations for a master contract covering all plants involved in the certification. . . ."

In a formal opinion, the board majority explained that it was consistent with the Stabilization Act to permit general wage increases up to 15 per cent in average straight time hourly rates over the January, 1941, rate, in exceptional cases where groups of workers have not received hourly wage rate increases of that amount. Most employees have al-

ready had wage increases in excess of 15 per cent "and indeed in excess of 20 per cent," the opinion stated.

It was explained that the board has permitted increases in some cases to eliminate inequalities within a company's rate structure and "frequently" has allowed general increases in excess of 15 per cent for employees in the low-pay groups because the burden of the rising cost-of-living fell heavier on them. It was said this indicated the "Little Steel" formula is not rigid and did not bring wage freezing, but permits correction of manifest injustices.

The board found that the packing-house employees had received an average increase of 17 or 18 per cent since January 1, 1941.

The unions bargained for a total of 65,000 workers in 49 plants directly involved in the cases, but the four companies have a total payroll of more than 180,000 workers, all of whom would be affected by any board order. The CIO union represented 53,000 workers in 40 of the plants.

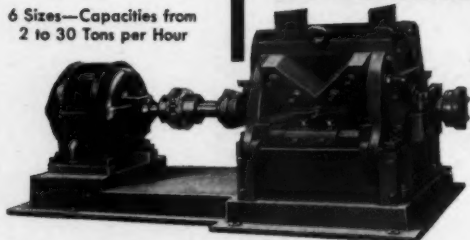
MUTES IN WAR PRODUCTION

More than 100 deaf mutes are engaged in vital war-production tasks at the Goodyear Tire & Rubber Co. plants at Akron, O. Nearly 33 per cent are in the self-sealing gasoline tank department, where a knowledge of compounding and application of rubber is imperative. They are efficient workers.

You can't choke a double anvil

DIAMOND HOG

6 Sizes—Capacities from
2 to 30 Tons per Hour



The Diamond Hog has the points that make it a real thorobred. The patented double anvil, plus angle setting of adjustable disc knives, gives a fast shearing cut that assures big capacity, makes the Diamond Hog choke-proof, and reduces material 30% to 40% finer. Roller bearings and other features make Diamond Hogs easier running, often cutting power costs up to 50%. Hundreds in use by packing plants, renderers, sewage and garbage plants. Ask for Bulletin 85.

DIAMOND IRON WORKS, INC.

ESTABLISHED 1880

AND THE MAHR MANUFACTURING CO. DIVISION
1804 NORTH SECOND ST., MINNEAPOLIS, MINN.

U. S. A.

and
FOR FAST, CLEAN SINGEING

on the production line, many packing plants are using MAHR Safety Vacuum Torches. The vacuum principle eliminates the fire hazards of the pressure torch. These torches can be quickly installed for easy manipulation. Names of packing plants who use them on request.

MAHR Safety VACUUM TORCHES

Left: No. 101 SAFETY VACUUM TORCH

This is a heavy duty all-purpose torch for intense, direct heat. Note jumbo, straight and elbow nozzles. Oil consumption from 3 to 20 gallons per hour. Burns light fuel oil, distillate or kerosene.



Write for
TORCH
Bulletin
No. 195

ABOVE: JIFFY HAND TORCH

Produces steady, intense flame to 5 feet. Lights instantly—no preheating. Operates from compressed air line at 30 lbs. or more, creating a vacuum suction instead of pressure. This means safety, both from accidents and fire. Two sizes—½ and 1 gallon.



"...and pass the Ammunition"

Fighting food, health and energy "ammunition," is being distributed to our lads in all corners of the world. The gigantic task of providing for our warriors and war workers abroad and at home, plus those millions dependent upon lend-lease supplies, staggers the imagination. Still the prodigious job must be done. To this purpose, the folks at Rhineland paper mills are contributing the limit of their abilities. In spite of our greatly expanded facilities, they still seem inadequate to supply the vastly increased paper demand created by new applications. Rhineland protective papers are not only safeguarding foodstuffs at home and abroad, but are serving a variety of other

essential purposes in protecting parts for planes, guns, tanks and other war materiel. Again we pledge ourselves to keep the paper coming — first for our Country's war needs — then to you and your needs.

Folke Bechler
PRESIDENT
RHINELANDER PAPER COMPANY



FROM THE BEST THAT'S MADE TO THE CHEAPEST THAT'S GOOD

Genuine Greaseproof
Coffee Bag Papers
Confectionery Papers
Cereal Wrapping Papers

Laminated Greaseproof Papers
Lard and Shortening Liners
Bakery Product Wraps
Coated Food Packaging Papers

Cracker Box Liners
Greaseproof Innerwraps
Glassine Papers, Plain,
Colored & Embossed

Wax Laminated Glassine
Opaque Label & Bag Glassine
Packing Industry Wrappings—
and Specialties to order

RHINELANDER PAPER COMPANY • MILLS AT RHINELANDER, WISCONSIN, U. S. A.

C-D

TRADE MARK

THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpener and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Diekmann

2021 GRACE ST., CHICAGO, ILL.

Sewage Treatment System

(Continued from page 17.)

The clarification process is a mechanical one of precipitating the larger particles of suspended material and the clarified liquor flows over the effluent weir (just inside the concrete wall of the tank) to the biofilter.

Combined sludge from the primary clarifier goes to the sludge drying bed whence it is removed when dried.

The biofilter is a reinforced concrete tank 38 ft. in diameter with a filter bed of 3 ft. of crushed stone. At the Knauss plant the bed is pierced at intervals around the periphery with vertical tile vents which supply the lower section of the bed with plenty of oxygen. The influent from the primary clarifier, with a head of only about 2 ft., revolves a tapered radial distributor arm which spans the filter bed. Rectangular slotted openings are located along the side of the arm near the bottom; a continuous spreader is located below the openings so that a continuous sheet of liquid is laid on the filter as the arm rotates. The average speed of the distributor does not exceed 3 r.p.m.

Details of Filter Bed

Crushed stone in the filter bed is No. 2 in size. It is particularly important that the filter stone be kept clean of grease as that aerobic bacteria living on them have access to air. Since packinghouse sewage is sometimes high in grease it had been anticipated that difficulty might be experienced with the filter bed. However, the grease interceptor has been so effective that there has been no trouble of this nature.

The filter bed is supported on an under drain system. As the liquor trickles down through the bed, certain biological processes take place (more on this later). The effluent from the filter bed goes to the secondary clarifier, which is basically similar to the primary clarifier. The filter bed effluent settles out in the secondary clarifier, the underflow being pumped to the primary clarifier and thence recycled back to the biofilter. The overflow liquor from the secondary clarifier feeds a sump pit which overflows to the final effluent discharge line, from which part of the flow is recirculated back through the biofilter.

Underlying principles of the biofiltera-



PUMP AND MOTOR

Pump circulates liquor from sump pits throughout the treatment system (see flow chart page 16).

tion process, according to the Dorr Company, are: 1) Presedimentation of the sewage before it is applied to the filter; 2) Use of dosing rates on the filter in excess of 800 gals. per cu. yd. of filter medium per 24 hours; 3) Clarification of the filter effluent in a secondary clarifier; 4) Recirculation of filter effluent, final clarifier overflow or final clarifier underflow, back to the new incoming feed; 5) Use of filter beds having stone depths as low as 3 ft.; 6) Average daily filter loadings based on raw sewage as high as 5 lbs. of BOD per cu. yd. of filter medium; 7) Substantially continuous filter dosing, 24-hour operation.

Continuous passage of the sewage and recirculated effluent through the system at a relatively high rate causes a uniform action to take place throughout the entire filter bed depth. The surface of the filter is kept wet at all times and is unloading constantly.

The filter acts as a "decolloider" and serves to coagulate the colloidal material and agglomerate the very fine particles in much the same way as is accomplished in chemical precipitation processes and in the first stages of the activated sludge process. At the same time, however, there is a marked reduction in BOD and a build-up of dissolved oxygen which is utilized to complete the stabilization in the secondary clarifier. The filter is the source of oxygen and

TABLE 1.—SINGLE-STAGE COMPLETE TREATMENT
Samples Collected Hourly Over 24-Hour Periods and Compositied According to Flow.

Test Period	Petaluma, Calif. San Mateo, California		
	5 Days	4 Days	5 Days
Suspended Solids—P.P.M.			
Raw Sewage	437	201	233
Primary Effluent	107	157	90
Final Effluent	48	60	33
Primary Removal—Per cent.	61.8	21.8	65.7
Total Removal—Per cent.	89.0	70.1	85.8
B.O.D.—P.P.M.			
Raw Sewage	644	231	238
Primary Effluent	419	131	143
Final Effluent	53	45	16
Primary Removal—Per cent.	35.0	43.3	40.0
Total Removal—Per cent.	91.8	80.5	92.3
Dosing Rate—M.G.A.D.—Raw	4.9	19.0	10.2
Dosing Rate—M.G.A.D.—Total	17.2	69.5	38.4
Recirculation Ratio	2.50	2.65	2.76
Aver. Raw Loading—lbs. B.O.D./c.y./day	5.35	7.57	4.17
Aver. Settled Loading—lbs. B.O.D./c.y./day	3.48	4.30	2.50
Clarifier Overflow Rate—Gals./sq.ft./24 hrs.	1,093	3,130	1,730

IT'S SO! ...by "Mac the Meat Man"

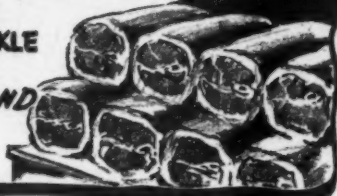


**FULLNESS OF FLAVOR
FOR LIVER SAUSAGE**

**MAPLEINE IS A PERFECT
SEASONING AGENT-TRY IT TODAY!**

1/2 OZ. MAPLEINE

**SEASONS
PUMPING PICKLE
FOR EIGHT
8 TO 10 POUND
HAMS**



ARE some seasoning stand-bys "gone-bys?" Many meat men have found Mapleine helps with war-time seasoning problems. Brings out full flavor of spices, accents natural meat flavors. Try Mapleine in your formulas, or send for 14 free profit-making formulas. Plus free try-out bottle of Mapleine. Crescent Mfg. Co., 664 Dearborn, Seattle, Wash.

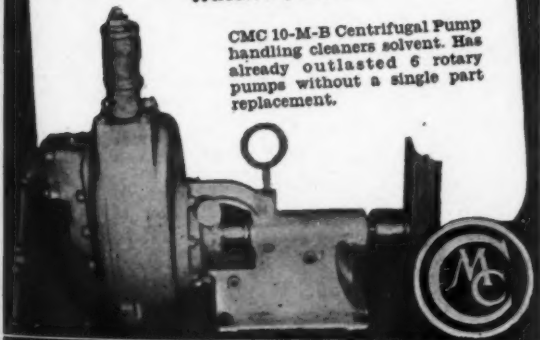
MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat

**CHECK THIS LINE
FOR YOUR USE!**

If you have jobs requiring pumps, mixers and material handling equipment, check with CMC. Here is sturdy, efficient, economically priced equipment, ideally adapted to many industrial uses. **FREE CATALOG!** Get our 56 page catalog with complete specifications on ALL CMC equipment.

CONSTRUCTION MACHINERY CO.
Waterloo, Iowa

CMC 10-M-B Centrifugal Pump handling cleaners solvent. Has already outlasted 6 rotary pumps without a single part replacement.



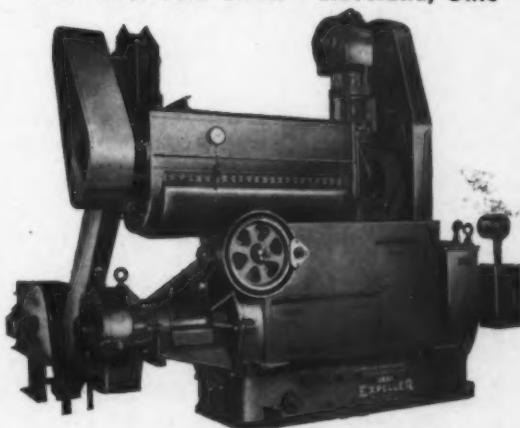
**MIXERS • PUMPS • HOISTS
BATCHING & PLACING EQUIP.
SAWS • CARTS • BARROWS**



"BABY" THAT EXPELLER

There was a day when the man who "babied" an automobile or a machine was considered just a little "queer." But not today! Today we're all "babying" our cars. And in the same way every plant using Expellers should "baby" them as if they were the last Expellers they would ever get. The watchword should be: Keep them clean, keep them well oiled and greased, and operate them with the greatest possible care. Just remember that steel for parts is needed for war materials. Taking good care of your Expeller will save on parts requirements. Expellers are sturdy, strong and well-built, but in times like these, let's don't take chances. So we urge every Expeller owner to "baby" his machine in order to avoid troubles and to secure maximum yield. If anything goes wrong with your Expeller call an Expeller Engineer. Let him help you keep that machine up to par. And finally, don't forget that this is an excellent time to discuss post-war as well as present installations.

THE V. D. ANDERSON COMPANY
1937 West 96th Street • Cleveland, Ohio



micro-organisms and the clarifier serves as the aeration tank as well as the settling unit.

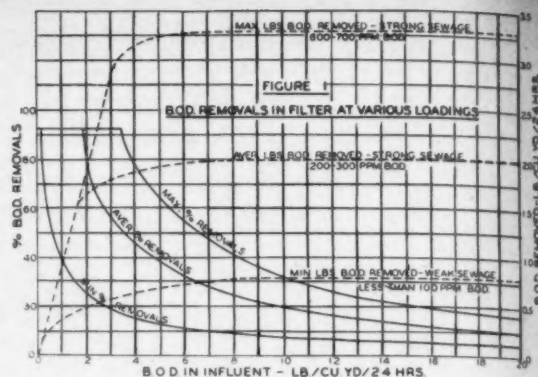
According to the Dorr Company, the capacity of a filter for removing BOD is not yet fully understood. Results obtained to date indicate that the strength and character of the raw sewage are determining factors. Average curves in Figure 1 show that with increasing sewage strength a greater amount of BOD may be removed per unit of volume of filter medium. They also show that with a given strength of sewage the overall removals increase up to a certain point, after which there is no further reduction regardless of the increase in loadings.

The capacity of BOD removal does not fall off as the result of the super-loadings. The data in Figure 1 (they have no relation to Knauss plant installation) are based on 24-hour samples composited according to flow. Tests on catch samples, collected at times of peak sewage flow (and/or strength) showed that peak BOD loadings of about three to four times the daily average may be successfully handled.

Although no data are available on performance of the unit at the Knauss plant, the figures in Table 1 represent operating results of larger units of the same general type used in treating municipal sewage at Petaluma and San Mateo, Calif. It is probable that this sewage is less strong than that at the Knauss plant.

FIGURE 1

This chart on BOD removals in filter at various loadings indicates the strength and character of raw sewage are factors influencing the filter's removal capacity. With increasing sewage strength, a greater amount of BOD may be removed per unit of volume of filter medium. However, overall removals increase only to a certain point.



Volume of sewage handled by the unit installed at the Knauss plant varies from 150 to 1,800 gallons per hour.

One of the attractive features of the biofiltration system from the packer's standpoint is that it is inexpensive to operate and does not require constant outlay for supplies. The system requires little attention; one man may be given the responsibility for seeing that the grease trap is open to proper capacity, the revolving screen running and that the two pumps required are in operation (the Knauss unit sometimes operates with one pump.)

The Knauss installation utilizes four electric motors—two General Electric 1 h.p. on the pumps and two ¼ h.p. with reducers on the clarifiers—and current consumption is relatively small.

Pump motors and system control board are in a pump house over sump pits.

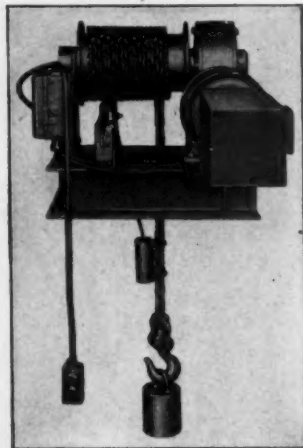
As mentioned previously, the major equipment consists of a 15 ft. Type A Dorr primary clarifier, a 15 ft. Type A secondary clarifier and a 38 ft. Dorroco distributor.

WIN ARMY-NAVY "E"

Fairbanks, Morse & Co. employees at the Freeport, Ill., plant were awarded the Army-Navy "E" production pennant on January 13. Similar presentations were also made at the company's Beloit, Wis., unit on January 18 and at Three Rivers, Mich., on January 21.

Crane Co., Chicago, also received the Army-Navy "E" last month.

Move Meat Faster



WITH THIS NEW R & M KNOCKING PEN HOIST

America needs more meat. Provide it faster, at lower handling costs, with the new R & M knocking pen hoist. Note how ruggedly, compactly, it's built! Heat-treated and ground-nickel steel worm drive; chill-cast, special bronze gear with hobbled teeth; ball bearings; roller bearings. Choice of push-button or pendent rope control. 2,000-lb. capacity with a 20-ft. lift and hoisting speed of 40 to 60 ft. per minute. "Take it up" with R & M.



Write for free copy Bulletin AB 900 for complete details on R & M paunch, knocking pen, dressing floor and standard duty hoists.

ROBBINS & MYERS, INC.
HOIST & CRANE DIVISION • SPRINGFIELD, OHIO

IMPORTANT NOTICE to all readers of The National Provisioner

Effective March 15, 1943, subscription prices of The National Provisioner are being adjusted upward. After that time, the basic subscription price will be as follows:

U. S. and Possessions \$4.50
Canada (including tax and postage) 6.50
Foreign 6.50

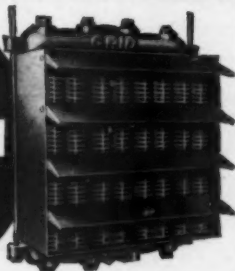
This revision is required by constantly rising costs, and the necessity of providing steadily increasing amounts of useful, informative, reliable business information to our readers. Only by increasing subscription prices can the present type of service be continued, providing the meat industry with the essential business information that is available only in The Provisioner.

New or renewal subscriptions mailed before March 15 will be accepted at present subscription prices of \$3.00 per year for U. S. subscriptions, and \$5.00 for Canada and Foreign.

IT'S STILL A *different* UNIT HEATER

Cast iron takes the place of aluminum for the heating sections, to cooperate with the war effort in using substitute materials—but it's still the ultimate in unit heater quality.

NOW
made with
CAST IRON
Heating
Sections



THE new Grid is engineered along the same lines as the Grid Unit which had aluminum heating sections—dependable, long-life unit. A special design for performance. Patent applied for. No corrosion—no leaks or breakdowns... In this new Grid Unit there is only one type metal in contact with steam or hot water. There is nothing to cause electrolysis that produces corrosion. Engineered and constructed to withstand up to 250 lb. steam pressure. Write for new catalog and capacity tables.

D. J. MURRAY MFG. CO., Wausau, Wisconsin
Offices in Principal Cities

GRID UNIT HEATER

COOKING TIME REDUCED 33% BY GRINDING



IN THE
M & M HOG
CUTS RENDERING
COSTS

Reduces fats, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.

KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

KOLD-HOLD MANUFACTURING CO.
429 North Grand Avenue Lansing, Michigan
Chicago Office: 201 N. Wells New York Office: 1819 Broadway

MORE HAULING IN '43



MORE MILEAGE with GMC Service

In a survey of 741 factories producing war materials, 65% of war freight received and 69% of that shipped out was carried by motor truck. This year, America's trucks will be busier than ever before serving the war plants that produce weapons, munitions and supplies for our soldiers and allies. Everyone must co-operate to keep these trucks operating as dependably as possible for as long as possible. GMC dealers are pledged to do their part. And GMC Preventive Maintenance has proved its ability time and again to make trucks run better, longer.

Special "Service Payment Plan" available
through our own YMAC



THE TRUCK OF VALUE

GMC TRUCKS

GASOLINE • DIESEL

PLANT OPERATIONS

Ideas for Operating Men

How to Clean Enduro Stainless Steel Equipment

1. Soap and water will remove ordinary deposits of grease, dirt and similar contaminations. Washing should be followed with a water rinse and thorough drying.

2. Tightly adhering deposits of food, oil, grease, weather stains, milk-stone or other light discolorations may be removed with any of the following cleansers:

Trade Name	How Applied	Effect on Finish
Grade FFF Italian pumice, Whiting or Bon Ami	Scour or rub with damp cloth.	Satisfactory for all finishes.
Liquid NuSteel	Scour with small amount on dry cloth.	Satisfactory for all finishes if rubbing pressure is light.
Paste NuSteel	Scour with small amount on dry cloth.	Satisfactory for No. 4 finish. Will scratch mirror finish, No. 8.
Household cleansers, such as Old Dutch, Lighthouse, Sunbrite, Wyandotte, Bab-O, Gold Dust, and Sapolio	Rub with damp cloth.	Will scratch No. 4 finish slightly.
Grade F Italian pumice	Rub with damp cloth.	Will scratch No. 4 finish slightly.
Cooper's Stainless Steel cleaner	Rub with damp cloth.	Satisfactory for No. 4 finish.
Allen Stainless Steel polish	Rub with damp cloth.	Scratches considerably but leaves mirror reflection.

3. Heat tint or heavy discoloration may be removed with the following:

Allen Stainless Steel polish	Small amount on damp cloth.	Excellent heat tint remover.
Wyandotte or Bab-O	Rub with damp cloth.	Very good for heat tint removal.
NuSteel	Rub with stainless steel wool.	Very good for heat tint removal.
5% oxalic acid (use warm) or 5-15% nitric acid. Always follow with a 5% sodium carbonate or neutralizer rinse.	Swab or immerse.	Good discoloration remover.

4. The following detergents and solvents are excellent removers of grease, oil, fatty acids, milk-stone, etc., where swabbing or rubbing is not practical. 5-15% caustic soda (hot or cold) Will remove grease, milk-stone, etc.

.1 to .5% solutions of sodium metasilicate	} All excellent removers of grease, oil, and milk-stone.
trisodium phosphate	
sodium metaphosphate	
sodium pyrophosphate	

5. The following organic solvents may be used for removing oils and grease deposits: Carbon tetrachloride, trichlorethylene, acetone, kerosene, gasoline, naphtha, benzene, ether, alcohol. These solvents should not be used for cleaning food containers or other equipment where possible contamination is a factor.

6. Ordinary steel wool or steel brushes should never be used on stainless steel surfaces. Particles of steel may become imbedded in the stainless steel surface and rusting of these particles will eventually appear as stains. Use stainless steel wool or sponge on stainless steel equipment.

Heat tint removers will usually scratch stainless steel surfaces. This, however, is necessary in removing heat tint by hand.

Oakite, a fibrous material, may be used in place of metal sponges or cloth pads for applying cleansers and polishes. This material is particularly effective in aiding in the removal of milk-stone.

For heavy hard water deposits, 15-20 per cent (by volume) nitric acid is very efficient. Acid treatment should be followed by a thorough water rinse.

The action of soldering fluxes should be neutralized immediately with a 5 per cent sodium carbonate solution.

How to Conserve and Clean Stainless Steel

A NUMBER of suggestions for conserving and cleaning stainless steel have been prepared by Republic Steel Corp. for the use of packinghouse maintenance and operating men who want to obtain maximum service life from their equipment. While stainless steel is strong, highly resistant to corrosion and able to withstand abuse, proper care will lengthen its life.

Republic's suggestions, which have been prepared in poster form, follow:

1.—Cleanliness is of utmost importance at all times. This point cannot be stressed too strongly.

2.—Ordinary deposits of oils, grease, etc., can be removed with soap and water.

3.—All tightly adhering food deposits should be removed as soon as possible. This can be done with various commercial scouring agents (see section on "How to Clean" in box at left), with or without stainless steel wool or sponge. Never use ordinary steel wool or brushes on stainless steel equipment.

4.—When severely overheated, stainless steel equipment may show a discoloration (heat tint). This can be removed by scouring with a powder as explained at left.

5.—Salt and acid (vinegar, etc.) combination should not be allowed to stand in stainless steel equipment for long periods of time.

6.—When possible avoid contact between stainless steel and sulphur dioxide.

7.—Do not permit salty solutions to evaporate and dry on stainless steel.

8.—Avoid corrosion fatigue. This is usually the result of a combination of cyclic stresses and mild corrosives.

REDUCING PIPE NOISES

The possibility of reducing the head-splitting noises often transmitted through metal piping by means of inserting isolated joints at occasional intervals has been suggested by one mechanical engineer. He points out that little is usually done to eliminate the bothersome noises caused by water hammer, mechanics' blows, vibration and other factors.

The conduction of such noises may be effectively reduced, he states, by following the same method successfully employed in isolating machinery vibration. He suggests the use of screwed flanges of ample dimensions, employed in connection with broad, thick cork gaskets. The bolts, also, should be completely surrounded by insulating material to eliminate all metal-to-metal contact in the joint.

Such a joint, this engineer claims, should prove to be leakless under high pressures and temperatures, and should effectively stop the passage of sound waves through metal piping.

HEY, SARGE! LISTEN TO THIS...

WE KNOW what you're up against, trying to issue uniforms to a bunch of rookies! You don't mind the size 38 who wears size 9 shoes. But that big 6 ft. 7 in. bruiser who weighs 340—man, oh, man! Or the squirt who wears a 5½ shoe—they drive a guy to distraction!



And in the salt business we've got to "fit" the salt to the job. Butter makers don't want large, slow dissolving crystals in Butter Salt. We remove the "big ones" so completely, you won't find even a trace on a 28-mesh Tylor screen. But they don't want fine dust, either, to cause pasting in the churn. Diamond Crystal Butter Salt contains only 3% of particles small enough to pass through a 65-mesh screen!



Yes, it's just as exacting for a salt producer to remove over-sized and under-sized salt crystals . . . as for the "top kick" to take care of his over-sized and under-sized rookies. If we know the average "top kick," however, he gets results and so do we at Diamond Crystal. That's why you can be sure of clean screening whenever you specify Diamond Crystal. Take your choice of grade or grain—it's tops by actual tests!



NEED HELP? HERE IT IS!

If you have a salt problem, let our Director of Technical Service help! Just address him in care of Diamond Crystal Salt, Dept. I-2, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER
PROCESS **SALT**

Order Equipment, Maintenance Parts NOW

NOW IS THE TIME for food processors, such as meat packers, to place orders for equipment needed for approved new plant facilities and to take steps to keep supplies of maintenance and repair parts at a normal level, according to a statement this week by Secretary of Agriculture Claude R. Wickard. The announcement was made on advice from WPB that such action is necessary to insure adequate production scheduling so that critical bottleneck items will be available when needed.

As examples of equipment and parts that should be ordered immediately, Secretary Wickard cited 34 "components", including items essential to plant operations. These include boilers; blowers and fans, compressors and vacuum pumps; conveying equipment; control instruments; electric motors, generators and starters; aluminum forgings; heat exchangers; hand tools; gasoline engines; engine accessories; industrial pumps; valves and fittings; machine tools and industrial equipment; Diesel engines; welding rods and electrodes.

Orders for such equipment should be placed with regular supply sources. March 1 is the deadline for placing orders for equipment which will be needed during the last half of 1943.

There is no deadline on orders for maintenance and repair parts. These must be governed by existing preference rating orders. However, manufacturers and processors are especially urged to take measures to keep their supply of maintenance and repair parts at a normal level, and to place orders immediately whenever necessary to prevent their supply, measured by past use, from going below normal. When gauging needs for maintenance and repair parts, and placing orders for them, firms should allow approximately twice as much time for manufacture of such equipment as is normally required.

FLASHES ON SUPPLIERS

KADIEM, INC., manufacturers of curing materials, seasonings and a full line of sausage room ingredients, have removed their offices, plant and laboratory to 366 W. 15th st., New York, where increased facilities will enable them to improve service to customers. B. N. Davis, president, has had a long association with the meat packing and sausage manufacturing industry, and R. K. Kurze, treasurer and general manager, is a veteran of the spice and seasoning field.



IN CASABLANCA 3,496 Miles from the U. S. A.

But there, in that heat simmered city on the North Coast of Africa, you will find Layne Well Water Systems identical with these in your own city. Built by Layne engineers, these Layne Wells and Pumps have long maintained their unmatched records of high efficiency, long life and consistent dependability.

Whether in Casablanca,—or in any of hundreds of other cities in all parts of the world, Layne Well Water Systems have the quality and ruggedness that keep them going, even under terrific and long sustained overload. Every feature of their design is based upon the highest engineering skill—and then thoroughly proven in prolonged tests under the most rigorous conditions.

In all of the hundreds of installations made for Military and Naval needs in the rush for troop training and war need manufacturing, not one has failed. At present nearly 100 percent of Layne production and service is for war necessity but every effort is being made to repair and keep private and municipal installations in operation.

For Folders, Catalogs and Literature, address

LAYNE & BOWLER, INC.
Memphis, Tenn.

LAYNE
PUMPS & WELL
WATER SYSTEMS

Affiliated Companies

Layne-Arkansas Company.....Stuttgart, Ark.
Layne-Atlantic Company.....Norfolk, Va.
Layne-Bowler New England Corp.....Boston, Mass.
Layne-Central Company.....Memphis, Tenn.
Layne-Northern Company.....Milwaukee, Ind.
Layne-Louisiana Company.....Lake Charles, La.
Layne-Louisiana Well Company.....Monroe, La.
Layne-New York Company.....New York City
Layne-Northwest Company.....Milwaukee, Wis.
Layne-Ohio Company.....Columbus, Ohio
Layne-Texas Company.....Houston, Texas
Layne-Western Company.....Kansas City, Mo.
Layne-Western Co. of Minn.....Minneapolis, Minn.
International Water Supply, Ltd., London, Ont.

Canadian Wholesale Veal Carcass Rates Are Fixed

MONTREAL.—The food administration of the Wartime Prices and Trade Board has issued an order effective February 8, fixing maximum wholesale prices for carcasses, sides and quarters of bone-in-veal. Prices in the schedule accompanying the order are the highest which may be charged by wholesalers in each of the 15 zones into which Canada has been divided, corresponding to those in earlier orders regulating beef prices. The board announced that the prices will serve as a year-'round ceiling, and that seasonal variations may occur below the levels established.

For zones four and six, whose central markets are Montreal and Toronto, maximum wholesale prices for bone-in-veal, with skins removed, are 21c per lb. for carcasses and sides, 15c for fore-quarters and 25½c for hindquarters. Ceilings are fixed somewhat lower in the Maritime and Prairie province zones, as was the case in the basic period. The order provides that bone-in-veal may be sold at wholesale only in the form of carcasses, sides and quarters.

A carcass of veal is defined as having a weight of not more than 225 lbs., skin off, or not more than 250 lbs., skin on. The specified price differential for fore-quarters is 6c per lb. less than sides, and for hindquarters 4½c per lb. more than sides. The order prohibits the sale of veal which has caul fat attached.

U. S. Troops Obtain Meat by Reciprocal Lend-Lease

In a long statement detailing the reciprocal lend-lease aid received by the United States from its allies, Edward R. Stettinius, jr., Lend-Lease Administrator, revealed that American forces in Australia and New Zealand are now obtaining almost all of their food rations as reciprocal aid. Australia has already furnished U. S. forces with 26,000,000 lbs. of beef, veal, lamb, mutton and pork, while New Zealand has provided another 16,000,000 lbs. of beef, mutton and pork.

Supplies furnished the U. S. by Australia and New Zealand have resulted

in serious civilian shortages of meat and other foods. In addition, both countries are also expanding their food processing industry to provide more canned and dehydrated foods for our forces in the Solomons, New Guinea and other Pacific islands.

Director Stettinius pointed out that in addition to much military equipment, machine tools, etc., already furnished us by Great Britain, a large proportion of U. S. troops and army supplies are carried from the United States to the United Kingdom and North Africa in British transports and cargo vessels.

Argentine Meat Exports Gained Sharply in 1942

Meat exports from the Argentine through August 31, 1942, at 1,052 million lbs. showed an increase of 6 per cent over the same period of 1941. Practically all classes of meats shared the increase.

Volume of beef exported during the first eight months of 1942 showed a drop of 10 per cent, due to the fact that it now is being shipped boneless. In terms of carcass meat, beef exports would most likely show an increase of 20 per cent. Value of beef has risen about 40 per cent due to added cost of boning and higher prices being paid.

Canned meat volume was about 40

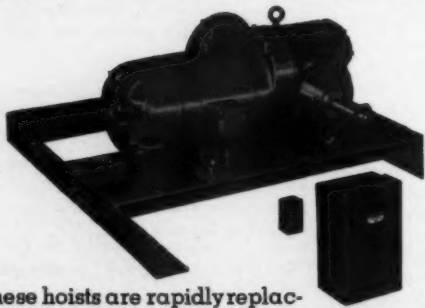
per cent higher, but values rose nearly 250 per cent, due to increased cost of meat and tinplate. Record pork shipments were reported, with tonnage up 380 per cent and values up 500 per cent. Offals (mostly livers and kidneys) were nearly 10 per cent larger in tonnage and 100 per cent higher in value. Dehydrated meat exports soared to 1,217,000 lbs. for the first eight months of 1942.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 6, 1943:

	Week Feb. 6	Previous week	Same week '42
Cured meats, lbs.	23,971,000	13,863,000	27,492,000
Fresh meats, lbs.	44,492,000	47,145,000	43,434,000
Lard, lbs.	3,543,000	3,160,000	3,483,000

"BOSS" ELECTRIC BEEF HOISTS



These hoists are rapidly replacing the old-time cumbersome friction hoists which served their purpose well enough prior to the development of this new type. Users cannot fail to see the marked improvement embodied in these electric hoists.

Durability in construction

Simplicity in operation

Positive control while hoisting

Another proof that "BOSS" gives

Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

General Office: Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P.O. Box D, Elmwood Place Station, Cincinnati, Ohio
824 Exchange Ave., U. S. Yards, Chicago, Ill.

MEAT SHORTAGE?

MAKE YOUR MEAT GO FARTHER

Use More PEPPERS

Pimiento Red — Pistachio Green

Same food and vitamin value as meat. Green peppers especially an excellent substitute for Pistachio nuts.

Also Paprika, Sage and Other Rare Spices

ORDERS TAKEN FOR SPOT OR LATER DELIVERY

WRITE

H. SCHOENFELD & SONS, INC.

"Paprika Exchange of America"

140 FRANKLIN STREET • NEW YORK, N. Y.

THE
CASING HOUSE
BERTH. LEVI & Co., INC.

ESTABLISHED 1922

NEW YORK
BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....39	Tallow & Greases...40
Carlot Provisions...39	Vegetable Oils....41
Closing Markets....43	Hides.....42
L. C. L. Prices.....38	Livestock.....44

Hogs and Pork

HOGS

Chicago hog market this week: Barrows and gilts, steady to 10c up while sows steady to 10c lower.

	Thurs.	Week ago
Chicago, top	\$15.60	\$15.50
4 day avg.	15.40	15.25
Kan. City, top.....	15.30	14.90
Omaha, top	15.10	14.75
St. Louis, top.....	15.65	15.60
Corn Belt, top.....	15.00	14.90
Buffalo, top	16.50	16.50
Pittsburgh, top	16.50	16.50

Receipts—20 markets
4 days399,000 385,000

Slaughter—			
27 points*	818,050	880,751	
Cut-out	180-	220-	240-
results	220 lb.	240 lb.	270 lb.
This week ..	-2.23	-2.36	-2.75
Last week ..	-2.10	-2.21	-2.63

PORK

Chicago carlot pork:

Green hams,			
all wts.	24 @24½	24 @24½	
Loins, all wts..	23 @25½	23 @25½	
Bellies, all wts.	15½	15½	
Picnics,			
all wts.	22½	22½	
Reg. trim'ngs..	20½	20½	
New York:			
Loins, all wts..	25½ @28½	25½ @28½	
Butts, all wts..	30 @30½	30 @30½	
Boston:			
Loins, all wts..	25½ @28½	25½ @28½	
Philadelphia:			
Loins, all wts..	25½ @28½	25½ @28½	
Lard—Cash	13.80b	13.80b	
Loose	12.80b	12.80b	
Leaf	12.40b	12.40b	

*Week ended February 6.

Cattle and Beef

CATTLE

Chicago cattle market this week: Most steers and yearlings fully 50c up. Cannerns and cutters were steady to strong.

	Thurs.	Week ago
Chicago steer, top...	\$16.80	\$16.75
4 day avg.	15.30	15.15
Kan. City, top.....	15.75	16.00
Omaha, top	16.25	15.50
St. Louis, top.....	15.50	—
St. Joseph, top.....	16.70	15.75
Bologna bull, top...	14.35	14.25
Cutter cow, top.....	9.75	9.75
Canner cow, top.....	8.75	8.75

Receipts—20 markets
4 days190,000 191,000

Slaughter—		
27 points*	146,869	147,748

BEEF

Steer carcass, good		
700-800 lbs.		
Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@22.00
New York..	20.00@22.50	20.00@22.50

Dr. cannerns, Northern		
350 lbs. up..	14½	14½
Cutters,		
400@450 lbs.	14½	14½
Cutters,		
450 lbs. up..	14½	14½
Bologna bulls,		
all wts.	15%	15%

*Week ended February 5.

Chicago prices used in compilations unless otherwise specified.

JANUARY SLAUGHTER

Cattle	927,500
Hogs	5,430,909
Sheep	1,724,456

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market firm.		
Native cows15½	.15½
Kipskins20	.20
Calfskins25½	.25½
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow firm.		
Extra	8.62½	8.62½
Chicago tallow firm.		
Prime	8.62½	8.62½
Chicago greases unchanged.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood	5.38	5.38
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley12% n.	.12% n.

BUSINESS INDICATORS

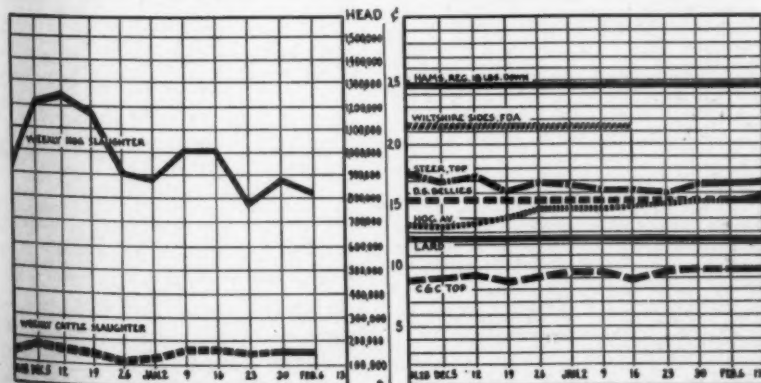
Wholesale Prices (1926=100)

	Jan. 30 1943	Jan. 31 1942
All commodities	101.7	95.9
Food	104.7	93.9
Prices (1930=100)		
Nov. 1942		Nov. 1941
Farm Products	110.5	90.6

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.

FDA BUYING



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

	Week ended Feb. 11, 1943 per lb.
Steer, hfr., choice, all wts.	23
Steer, hfr., good, all wts.	22
Steer, hfr., comm., all wts.	20
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	20
Cow, utility, all wts.	18
Hindquarters, choice	24
Forequarters, choice	20
Cow hindquarters, good and comm.	22 1/2
Cow forequarters, good and comm.	18

†BEEF CUTS

Steer, hfr., short loins, choice	42 1/2
Steer, hfr., short loins, good	38 1/2
Steer, hfr., short loins, comm.	36
Steer, hfr., short loins, utility	31 1/2
Cow, short loins, good and comm.	36
Cow, short loins, utility	31 1/2
Steer, heifer round, choice	25 1/2
Steer, heifer round, good	23 1/2
Steer, heifer round, comm.	21 1/2
Steer, heifer round, utility	18 1/2
Steer, hfr., loin, choice	35 1/2
Steer, hfr., loin, good	33 1/2
Steer, hfr., loin, comm.	30
Cow loin, good and comm.	30
Cow loin, utility	26 1/2
Cow round, good and comm.	21 1/2
Cow round, utility	18 1/2
Steer, heifer rib, choice	28 1/2
Steer, heifer rib, good	27 1/2
Steer, heifer rib, comm.	25
Steer, heifer rib, utility	22 1/2
Cow rib, good and comm.	25
Cow rib, utility	22 1/2
Steer, hfr., sirloin, choice	30 1/2
Steer, hfr., sirloin, good	28 1/2
Steer, hfr., sirloin, comm.	25 1/2
Steer, hfr., sirloin, utility	22 1/2
Cow sirloin, good and comm.	25 1/2
Cow sirloin, utility	22 1/2
Steer, hfr., cow flank, all grades	25
Steer, hfr., flank steak, all grades	25
Cow flank steak, all grades	25
Steer, hfr., reg. chuck, choice	21 1/2
Steer, hfr., reg. chuck, good	21 1/2
Steer, hfr., reg. chuck, comm.	19 1/2
Steer, hfr., reg. chuck, utility	17 1/2
Cow reg. chuck, good and comm.	19 1/2
Cow reg. chuck, utility	17 1/2
Steer, hfr., c.c. chuck, choice	19 1/2
Steer, hfr., c.c. chuck, good	18 1/2
Steer, hfr., c.c. chuck, comm.	18
Steer, hfr., c.c. chuck, utility	15 1/2
Cow, c.c. chuck, good and comm.	18
Cow, c.c. chuck, utility	16 1/2
Steer, hfr., foreshank, all grades	11
Cow foreshank, all grades	11
Steer, heifer brisket, choice	17
Steer, heifer brisket, good	17
Steer, heifer brisket, comm.	15
Steer, heifer brisket, utility	14
Cow brisket, utility	15
Steer, heifer back, choice	23 1/2
Steer, heifer back, good	22 1/2
Steer, heifer back, comm.	21 1/2
Steer, heifer back, utility	19
Cow back, utility	19
Cow back, good and comm.	21 1/2
Steer, hfr. arm chuck, choice	24
Steer, hfr. arm chuck, good	19 1/2
Steer, hfr. arm chuck, comm.	18 1/2
Steer, hfr. arm chuck, utility	16 1/2
Cow arm chuck, good and comm.	18 1/2
Cow arm chuck, utility	16 1/2
Steer, hfr. short plate, good and choice	12 1/2
Steer, hfr. short plate, comm. and utility	11 1/2
Cow short plate, good and comm.	11 1/2
Cow short plate, utility	11 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Beef Products

Brains	12
Hearts	18
Tongues	18
Sweetbreads	28 1/2
Ox-tails	14
Fresh tripe, plain	13
Fresh tripe, H. C.	16
Livers	28 @ 92 1/2
Kidneys	8 @ 10

Veal

Choice carcass	22 1/2
Good carcass	20
Choice saddles	27 1/2
Good racks	26 1/2
Medium racks	16

Veal Products

Brains, each	16
Calif livers	50
Sweetbreads	43

**Lamb

Choice lambs	2735
Good lambs	2585
Choice hindquarters	3135
Good hindquarters	2955
Choice fores	2580
Good fores	2285
Lamb fries	32
Lamb tongues	18

**Mutton

Choice sheep	1460
Good sheep	1385
Choice hindquarters	1810
Good hindquarters	1685
Choice fores	1135
Good fores	1010
Mutton legs, choice	2010
Mutton loins, choice	1610
Sheep tongues	11

†Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	27
Picnics	24
Tenderloins	36 1/2
Skinned shoulders	26
Spareribs, under 3 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	29
Boneless butts, cellar trim, 2/4	34
Hocks	16
Tails	12
Neck bones	8
Pigs' feet	6 1/2
Kidneys, per lb.	11
Livers	17 1/2
Brains	13
Ears	8
Snouts	11
Heads	9 1/2
Chitterlings	11

*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	20 1/2
Standard skinned hams, 14/16 lbs., parchment paper	31 1/2
Picnics, 4/8 lbs., short shank, wrapped	28 1/2
Fancy bacon, 6/8 lbs., wrapped	26 1/2
Standard bacon, 6/8 lbs., wrapped	25 1/2
No. 1 beef steaks, smoked	50 @ 53
Insides, 5/12 lbs.	47 1/2 @ 49
Knuckles, 5/8 lbs.	48 1/2
Cooked hams, choice, skin on, fattened	48 1/2
8/10 lbs.	48 1/2
Cooked hams, choice, skinless, fattened	50
8/10 lbs.	50
Cooked picnics, skin on, fattened, bone in	30 1/2
Cooked picnics, skinned, fattened, bone in	33 1/2

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$24.50
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	29.00
Pocket honeycomb tripe, 200-lb. bbl.	32.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$24.50
80-100 pieces	24.25
100-125 pieces	24.00
Clear plate pork, 25-35 pieces	24.75
Bean pork	23.50
Brisket pork	26.75
Plate beef	31.50
Extra plate beef	32.50

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	20 1/2
Special lean pork trimmings 85%	31 1/2
Extra lean pork trimmings 95%	33 1/2
Pork cheek meat (trimmed)	20 @ 21
Pork hearts	13 1/2 @ 14 1/2
Pork livers	13 @ 15
Boneless bull meat (heavy)	21 1/2
Boneless chucks	21 1/2
Shank meat	19 1/2
Beef trimmings	18 1/2
Dressed canners	14 1/2
Dressed cutter cows	14 1/2
Dressed bologna bulls	15 1/2
Tongues, No. 1 canner trim	15 @ 17

DRY SAUSAGE

Cervelat, choice, in hog bungs	58
Thuringer	50
Farmer	40
Holsteiner	40
B. C. salami, choice	53
Milano, salami, choice, in hog bungs	51
B. C. salami, new condition	51
Frische, choice, in hog middles	51
Genoa style salami, choice	49 1/2
Pepperoni	49 1/2
Mortadella, new condition	27
Cappicola (cooked)	50
Italian style hams	42

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	27 1/2
Country style sausage, fresh in bulk	27 1/2
Country style sausage, fresh in bulk	27 1/2
Country style sausage, smoked	27 1/2
Frankfurters, in sheep casings	27 1/2
Frankfurters, in hog casings	27 1/2
Skinless frankfurters, choice	27 1/2
Bologna in beef bungs, choice	27 1/2
Bologna in beef middles, choice	27 1/2
Liver sausage in beef rounds	27 1/2
Liver sausage in hog bungs	27 1/2
Smoked liver sausage in hog bungs	27 1/2
Head cheese	27 1/2
New England luncheon specialty	27 1/2
Mixed luncheon specialty, choice	27 1/2
Tongue and blood	27 1/2
Blood sausage	27 1/2
Souse	27 1/2
Polish sausage	27 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w/hae. stock):	
In 400-lb. bbls., delivered	4.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
DBL refined granulated	4.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	3.70
Medium, kiln dried	3.70
Rock, bulk, 40 ton cars	3.70
Sugar:	
Raw, 96 basis, f.o.b. New Orleans	4.71
Standard gran., f.o.b. refiners (2%)	4.61
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	4.10
Dextrose, in car lots, per cwt. (cotton)	4.00
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.,	
180 pack	18 @ 18
Domestic rounds, over 1 1/2 in.,	
140 pack	28 @ 20
Export rounds, wide, over 1 1/2 in.	35 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.,	25 @ 30
1 1/2 in.	25 @ 30
Export rounds, narrow, 1 1/2 in. under 2 1/2 in.	25 @ 30
No. 1 weasands	65 @ 66
No. 2 weasands	63 @ 65
No. 1 bungs	15 @ 16
No. 2 bungs	11 @ 12
Middles, sewing, 1 1/2 @ 2 in.	40 @ 45
Middles, select, wide, 2 @ 2 1/2 in.	45 @ 55
Middles, select, extra, 2 1/2 @ 2 3/4 in.	70 @ 85
Middles, select, extra, 2 3/4 in. & up, 1.15 @ 1.25	
Dried or salted bladders, per piece:	
12-15 in. wide, flat	7 1/2 @ 9
10-12 in. wide, flat	6 1/2 @ 7
8-10 in. wide, flat	5 1/2 @ 6
6-8 in. wide, flat	2 @ 2 1/2
Hog casings:	
Extra narrow, 29 mm. & dn.	2.40 @ 2.45
Narrow mediums, 29 @ 32 mm.	2.50 @ 2.55
Medium, 32 @ 35 mm.	2.60 @ 2.65
English, medium, 35 @ 38 mm.	1.70 @ 1.75
Wide, 38 @ 43 mm.	1.55 @ 1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	22 @ 25
Large prime bungs	17 @ 21
Medium prime bungs	11 @ 13 1/2
Small prime bungs	10 @ 12
Middles, per set	20 @ 21

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	87 1/2	46
Resifted	88 1/2	46
Chili pepper	41	41
Powder	41	41
Cloves, Amoyana	40	48
Zanzibar	24 1/2	28
Ginger, African	50	57
Mace, Fancy Banda	1.10	1.25
East Indies	95	1.10
East & West Indies Blend		
Mustard flour, fancy		84
No. 1		70
Nutmeg, fancy Banda	67	68
East Indies	58	58
East & West Indies Blend		
Paprika, Spanish	61	61
Pepper Cayenne	82	82
Red No. 1	11	15
Black Malabar	8 1/2	19
Black Lampong	12	19
Pepper, white Singapore	15 1/2	19 1/2
Muntok	16	18
Packers		18

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.25	1.45
Cumin seed	19	25
Coriander Morocco bleached	19	17
Coriander Morocco natural No. 1	15 1/2	17
Mustard seed, fancy yellow	25	25
American	54	54
Marjoram, Chilean	54	54
Oregano	18	14

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

PROVISIONS

The National Provisioner
Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS,
THURSDAY, FEBRUARY 11, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	24%	24%
10-12	24%	24%
12-14	24%	24%
14-16	24	24

BOILING HAMS

	Fresh or Frozen	S.P.
10-12	24	24
12-14	23	23
14-16	23	23

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26%	26%
12-14	26%	26%
14-16	26	26
16-18	25	25
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
26-28	25	25
28-30	25	25
30-32	25	25

PICNICS

	Fresh or Frozen	S.P.
4-6	22½	22½
6-8	22½	22½
8-10	22½	22½
10-12	22½	22½
12-14	22½	22½

Short shank ½ c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	19½	20½
8-10	18½	19½
10-12	18½	19½
12-14	17½	18½
14-16	17½	18½
16-18	16½	17½

GREEN AMERICAN BELLIES

10-20	15½
20-25	15½

D. S. BELLIES

	Clear	Rib
10-20	15½	15½
20-25	15½	15½
25-30	15½	15½
30-35	15½	15½
35-40	15½	15½
40-50	15½	15½

D. S. FAT BACKS

6-8	11
8-10	11
10-12	11
12-14	11½
14-16	11½
16-18	12
18-20	12
20-25	12

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11½	11½
Clear plates	10½	10½
Jowl butts	10½	10½
Square jowls	12	13

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942 and amendment No. 1 to MPR 148, effective Jan. 19, 1943.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Feb. 6	13.80b	12.80b	12.40b
Sunday, Feb. 8	13.80b	12.80b	12.40b
Tuesday, Feb. 9	13.80b	12.80b	12.40b
Wednesday, Feb. 10	13.80b	12.80b	12.40b
Thursday, Feb. 11	13.80b	12.80b	12.40b
Friday, Feb. 12	13.80b	12.80b	12.40b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle rend., tierces, f.o.b. Chicago	14.95
Leaf, kettle rend., tierces, f.o.b. Chicago	14.95
Neutral, tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.a.f. Chicago	16.50

MARKET PRICES

New York

DRESSED BEEF CARCASSES

†City Dressed

Steer, heifer, choice	25
Steer, heifer, good	24
Steer, heifer, comm.	22
Steer, heifer, utility	20
Cow, good and comm.	22

†KOSHER BEEF CUTS

	City
Steer, heifer, triangle, choice	20½
Steer, heifer, triangle, good	20½
Steer, heifer, triangle, comm.	18½
Steer, heifer, triangle, utility	17½
Steer, heifer, rib, choice	30½
Steer, heifer, rib, good	29½
Steer, heifer, rib, comm.	27
Steer, heifer, rib, utility	24½
Steer, heifer, loin, choice	37½
Steer, hfr., loin, good	35½
Steer, hfr., loin, comm.	32
Steer, hfr., loin, utility	28½
Steer, hfr., reg. chuck, choice	23½
Steer, hfr., reg. chuck, good	23½
Steer, hfr., reg. chuck, comm.	21½
Steer, hfr., reg. chuck, utility	19½

†Quotations on beef items include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering in New York county, N. Y., plus 50¢ per cwt. for local delivery.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down	27½
Shoulders, regular	24½
Butts, regular, 4/8 lbs.	29½
Hams, regular, under 14 lbs.	28½
Hams, skinned fresh, under 14 lbs.	28½
Picnic, fresh, bone in	24½
Pork trimmings, extra lean	35½
Pork trimmings, regular	22½
Spareribs, medium	17

	City
Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	36
Hams, regular, under 14 lbs.	28½
Hams, skinned, under 14 lbs.	28½
Picnic, bone in	24½
Pork trimmings, extra lean	35½
Pork trimmings, regular	22½
Spareribs, medium	18½
Boston butts, 4/8 lbs.	22

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	47½
Cooked hams, skinless, fattened, 8 lbs. down	50½

*SMOKED MEATS

Regular hams, under 14 lbs.	31½
Regular hams, 14/18 lbs.	30½
Regular hams, over 18 lbs.	29½
Skinned hams, under 14 lbs.	33½
Skinned hams, 14/18 lbs.	32½
Skinned hams, over 18 lbs.	31½
Picnics, bone in	29½
Bacon, western, 8/12 lbs.	29½
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27
Beef tongue, heavy	28

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, Feb. 10, 81 lbs. down	\$23.55
81 to 99 lbs.	23.14
100 to 119 lbs.	22.45
120 to 136 lbs.	22.47

DRESSED VEAL

Good	22½
Medium	20
Common	18½

**DRESSED SHEEP AND LAMBS

Lamb, choice	29.85
Lamb, good	27.85
Lamb, commercial	25.85
Mutton, good, s.	16.90
Mutton, comm., m.	15.85

**Quotations are for zone 9, and include 10¢ for stockinette, 25¢ for delivery, plus \$1 per cwt. for koshering.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	19
Fresh steer tongues, l.c. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	60
Beef kidneys, per lb.	15
Mutton kidneys, each	9
Lamb livers, per lb.	30
Livers, beef, per lb.	33
Ox-tails, per lb.	18

GREEN CALFSKINS

	5-7½	7½-9½	9½-12½	12½-14	14-18
Prime No. 1 veals	28	28	3.00	3.55	3.90
Prime No. 2 veals	21	26	3.00	3.25	3.50
Buttermilk No. 1	18	23	2.80	3.05	3.10
Buttermilk No. 2	17	22	2.85	2.90	2.95
Branded grubby	12	17	1.85	2.10	2.15
Number 3	12	17	1.85	2.10	2.15

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

HOG CUT-OUT RESULTS MOVE DEEPER INTO THE RED

(Chicago costs and prices, first four days of week.)

Hog marketings increased this week, but the rise in live costs continued with local buyers and shippers forcing prices to the highest February levels since 1919. Since product prices were unchanged at ceiling schedules, despite higher live costs, the cut-out test showed even greater losses than a week earlier.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.10	24.0	\$3.38	14.10	23.7	\$3.34	13.90	23.0	\$3.17
Picnics	5.70	22.2	1.27	5.60	22.2	1.24	5.50	22.2	1.22
Boston butts	4.00	26.5	1.06	4.10	26.5	1.09	4.00	26.5	1.02
Loins (blade in)	9.90	24.5	2.41	9.60	23.0	2.21	9.70	22.0	2.13
Bellies, S. P.	11.00	18.6	2.05	9.80	18.5	1.81	7.90	16.7	1.32
Bellies, D. S.	2.00	14.5	.29	4.00	14.5	.57
Fat backs	1.00	10.0	.10	3.00	10.0	.30	4.20	10.5	.44
Plates and jowls	2.60	11.0	.29	2.80	11.0	.31	3.30	11.0	.36
Raw leaf	2.20	12.0	.26	2.20	12.0	.26	2.10	12.0	.25
P. S. lard, rend. wt.	12.40	12.8	1.59	11.40	12.8	1.46	10.60	12.8	1.36
Spareribs	1.90	16.5	.26	1.90	14.0	.22	1.90	12.5	.20
Trimming	3.00	20.2	.61	2.80	20.2	.57	2.80	20.2	.57
Feet, tails, neckbones	2.0015	2.0014	2.0014
Offal and miscellaneous545454
TOTAL YIELD AND VALUE	69.50	...	\$13.97	71.00	...	\$13.78	71.50	...	\$13.29

Cost of hogs per cwt.....	\$15.44	\$15.48	\$15.44
Condensation loss.....	.08	.08	.08
Handling and overhead.....	.68	.58	.52
TOTAL COST PER CWT.			
ALIVE	\$16.20	\$16.14	\$16.04
TOTAL VALUE	13.97	13.78	13.29
Loss per cwt.....	\$ 2.23	\$ 2.36	\$ 2.75
Loss last week.....	2.10	2.21	2.63

Tallow and Grease Markets Remain Dull and Unchanged

NEW YORK, FEBRUARY 10, 1943

TALLOW.—Offerings of tallow in the New York market were extremely light this week. Unless supplies of cattle show some increase, chances are that tallow production will reach new low levels. From all appearances the small supply of tallow being produced is being absorbed largely by contract deliveries. For some time it has been next to impossible to ascertain the exact condition of the trade at New York, since the small amount of business that has been done in recent weeks has not been sufficient to test quotations. The demand continues broad and buyers are willing to pay ceiling prices for all classes. There were no actual sales reported this week.

STEARINE.—The stearine market continues to be inactive despite the shortage of supplies and broad demand. Government restrictions hold the market under strict control and ceiling prices are the rule on a firmly quoted market.

NEATSFOOT OIL.—There was broad inquiry for a very limited supply of neatsfoot oil during the week, with the market in a firm position as to tone. Pure is quoted at 17½¢, No. 1 at 15½¢ and extra at 14¢, all ceiling prices.

OLEO OIL.—Little was offered in the way of oleo oil during the week and the demand continued to exceed the supply by quite a margin. Full ceiling prices were freely bid but no takers were found.

GREASES.—Offerings of grease on the New York market are practically non-existent and trading is at an extremely low ebb. Production is growing steadily lighter as supplies of hogs continue very small. Members of the trade can see no relief unless and until hog runs increase. Prices for greases continue at ceilings, with ready buyers found for anything that is offered. Packers are using most of their output for their own uses.

CHICAGO, FEBRUARY 11, 1943

TALLOW.—Because marketings of cattle have been lighter than usual during the past winter, with feeders late in moving into feedlots, present supplies of tallow are not up to par. Demand continued broad this week at the full ceiling levels and the shortage of supplies was the only factor that limited trading. Packers are holding some of the available tallow for their own uses. Some buyers are offering ceiling prices and are willing to pay all shipping expenses, but their offers are not being accepted. Included in the week's sales of tallow were two tanks of choice at 8½¢; six tanks of special tallow at 8½¢; two tanks of prime at 8½¢; a car of renderers prime at 8½¢ and two tanks of No. 2 tallow at 8½¢.

STEARINE.—Broad demand and short supplies were the rule on the market for oleo stearine during the week and full ceiling levels were offered. The ceiling quotation of 10.61c was quoted.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—The hog supply at Chicago continued light during the week and as a result processors were not too plentifully supplied with greases. The market was very inactive as buyers offered full ceiling prices for all grades but were able to obtain only scattered lots. Much of the available supply was being used by the processors for their own purposes; the strong demand from the outside had to go unfilled. The only possibility seen for more liberal offerings lies in the fact that when the hog run starts moving in larger volume—if that time comes—there will be more grease available.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Feb. 11.)

As the spring season draws nearer there is an increased interest in fertilizers and this condition is becoming stronger each week. Manufacturers are having their troubles and the distribution of fertilizers is under strict control. The by-products necessary to produce fertilizers are scarce, with blood very hard to find.

Blood

Unground, loose	Unit Ammonia	\$5.28*
-----------------------	--------------------	---------

Digester Feed Tankage Materials

Unground, per unit ammonia	\$3.33*
Liquid stick, tank cars	2.50

Packinghouse Feeds

60% digester tankage, bulk	\$71.04*
55% digester tankage, bulk	\$5.46*
50% digester tankage, bulk	\$6.28*
50% meat and bone scraps, bulk	\$8.00*
†Blood-meal	\$7.25*
Special steam bone-meal	\$0.00@55.00

Bone Meals (Fertilizer Grades)

Steam, ground, 3 & 50	Per ton	\$35.00@36.00
Steam, ground, 2 & 26		35.00@36.00

Fertilizer Materials

High grade tankage, ground	Per ton	
10@11% ammonia	\$ 3.85 @ 4.00	
Bone tankage, unground, per ton	30.00@31.00	
Hooft meal	4.25 @ 4.35	

Dry Rendered Tankage

Hard pressed and expeller unground	Per unit	
45 to 52% protein (low test)	\$1.21*	
57 to 62% protein (high test)	1.21*	

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt.	\$1.00*
Hide trimmings (limed)30*
Sinews and pizzles (green, salted)		1.00*

Cattle jaws, skulls and knuckles	Per ton	\$40.00@42.00
Pig skin scraps and trim, per lb.		7½ @ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy	Per ton	\$65.00@75.00
Flat shins, heavy		65.00@65.00
light		60.00
Blades, buttocks, shoulders & thighs ..		57.50@60.00
Hoofs, white		55.00@57.50
Hoofs, house run, assorted		57.50
Junk bones		\$1.00@22.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	32.50
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

†Based on 15 units of ammonia.



STEDMAN

2-STAGE
HAMMER MILLS

For REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

Builders of Dependable Machinery Since 1834

Stedman's FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

SAVE MONEY WITH NIAGARA EQUIPMENT

SAVES TIME, MONEY AND SPACE

NIAGARA Air Conditioning Fan Coolers with high air velocity, permit economical refrigerant temperatures and give constantly uniform, correct storage temperature. They save operating time, cut food preservation expense.

Niagara "No Frost" prevents frosting of cooler coils, saves loss of capacity, prevents shut-downs of equipment—completely automatic.

Representatives in principal cities. Address inquiries to:

NIAGARA BLOWER COMPANY

GENERAL SALES OFFICE

6 E. 45th STREET NEW YORK CITY
37 W. Van Buren St. Fourth & Cherry Wds. 673 Ontario St.
CHICAGO, ILL. SEATTLE, WASH. BUFFALO, N.Y.
District Engineers in Principal Cities



FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	4.95
Unground fish scrap, dried, 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
February shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% B. P. L., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	35.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.10

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$39.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.09

EASTERN FERTILIZER MARKETS

New York, February 10, 1943

Only light trading was reported on the fertilizer market this week, mainly because there was a shortage of offerings. Fertilizer manufacturers who are now mixing the product are very short of materials and it appears that supplies of fertilizer will not be equal to the demand this year. No sales of blood were reported despite the broad demand and the same condition exists in the market for bonemeal where demand is far greater than the supply. A few cars of cracklings sold at the ceiling, but most packers reported their production down.

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½
White deodorized, h.b.s., f.o.b. Chgo.....	16½
Yellow, deodorized.....	16½
Soybean oil, 50% f.f.a., f.o.b. consuming.....	3½
Soybean oil, in tanks, f.o.b. mills.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½

Cotton Oil Futures Trade Reported Firmer But Dull

THE New York cottonseed oil market was dull again this week. Inquiries were very numerous but offerings were lacking. Spot offerings also were scarce. The market remained in a firm position with ceiling prices quoted generally. The fact that the government agencies are taking a large portion of the edible oils produced leaves practically nothing to be offered on the open market. Rumors had it that there may be a rationing program instituted in oils, but nothing of this nature could be confirmed.

No changes were noted in the shortening market; standard continued to be quoted at 16½c while hydrogenated was 17½c in ten-drum lots. On the foreign cottonseed oil markets, Hull, England, reported spot, refined cottonseed oil at 49s per cwt, and crude Egyptian at 39s 7½d per cwt.

SOYBEAN OIL.—It is reported that production of soybean oil is on the increase at present, but the crop is expected to fall short of earlier estimates. Offerings of spot, crude and refined have been limited; processors are worried about filling future orders due to the smaller-than-expected crop.

PEANUT OIL.—Food distribution order No. 14, which authorizes the CCC to hold for the government account 25 per cent of all oil tendered to CCC under refiner contracts, apparently will seriously affect consumers of this commodity as supplies have been extremely scarce of late. Under the new order the Commodity Credit Corporation will purchase about one-fourth of the 40 million lbs. of peanut oil produced this coming summer. As a result, sales of refined oils continue very light with offerings also small.

OLIVE OIL.—Department of Agriculture has announced a price support program to aid growers in diverting olives for crushing into oil, since sup-

plies of container materials are insufficient for packing the California crop. The purpose of the program is to insure growers an average price of \$123.00 per ton for all olives crushed for oil. Trading in olive oil in New York during the week was very light. Shipments of new crop California oil seem to have been curtailed because processors are expecting a new price regulation. Importers are confused as to whether imported oil is governed by MPR 237.

PALM OIL.—Quotations are nominal and at ceiling levels. The amount of oil being offered is almost too light to test the list of quotations. Most offerings would be freely taken. Majority of sales are made in small lots.

COTTONSEED OIL.—Southeast crude was quoted Friday at 12½¢ @ 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, FEBRUARY 8, 1943

—Range—					
	Sales	High	Low	Bid	Pr. cl.
February.....	13.95	13.95
March.....	13.97	13.97
April.....	14.20	14.20
May.....	14.45	14.45
July.....	14.45	14.45

No sales.

TUESDAY, FEBRUARY 9, 1943

February.....	13.95	13.95
March.....	13.97	13.97
April.....	14.20	14.20
May.....	14.45	14.45
July.....	14.45	14.45

No sales.

WEDNESDAY, FEBRUARY 10, 1943

February.....	13.95	13.95
March.....	13.97	13.97
April.....	14.20	14.20
May.....	14.45	14.45
July.....	14.45	14.45

No sales.

THURSDAY, FEBRUARY 11, 1943

February.....	13.95	13.95
March.....	13.97	13.97
April.....	14.20	14.20
May.....	14.45	14.45
July.....	14.45	14.45

No sales.

(See later markets on page 43.)

HAVE YOU ORDERED The MULTIPLE BINDER FOR YOUR 1943 COPIES OF THE NATIONAL PROVISIONER

A complete volume of 26 issues can be easily kept for future reference in this binder.

CANNING MACHINERY

FOR

FRUITS · VEGETABLES · FISH · ETC.

DEHYDRATING EQUIPMENT

A. K. ROBINS & CO. INC.

BALTIMORE, MD.

WRITE FOR CATALOGUE

CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 159 Bay Street, Toronto, Canada

HIDES AND SKINS

Packers clear short Jan. production of calf and kipskins at ceiling — Hide markets sold up, coast to coast—Further activity in country market.

Chicago

HIDES.—Activity this week in the local packer market was confined to the movement of Jan. calf and kipskins. All packers cleared their Jan. hides during the trading previous week at ceiling prices, and there was no confirmation of any further sales this week. There are plenty of unfilled permits for packer hides still in the market, however, and it is very likely that these may be partially filled on later scattered trading before the permits expire at the end of the month, with sellers going into early Feb. take-off. The larger outside packers also cleared their Jan. production last week at maximum prices.

The New York packers are now closely sold up on Jan. hides, with all selections sold at the ceiling prices, as listed. Further trading in the Pacific Coast market was confirmed this week at their ceiling of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points, involving larger packer productions.

The outside small packers cleaned out their small Jan. productions as soon as permits were available, early last week; ceiling prices, as listed, were paid, with some lots still being graded at time of take-up and moving on selected basis at packer prices.

There was further trading this week in the country hide market, involving quite a few cars of all-weights which moved at 14¢ flat, untrimmed, or 15¢ flat, trimmed, f.o.b. shipping point. Some permits called specifically for country stock, while other buyers took country hides because of the light supply of small packer stock this month. All country trading has been on an all-weight basis, with no signs of prices easing below maximum levels.

The rationing of shoes, announced over the last week-end was not entirely unexpected, in view of the current tight situation on hides and delays in shipment of imported hides, and also the declining domestic cattle slaughter. Federal inspected slaughter of cattle during Jan. totalled 927,500 head, as against 982,403 during Dec., and 1,057,159 during Jan. 1942. Calf slaughter during Jan. was only 339,979 head, as compared with 475,671 during Dec., and 440,045 for Jan. 1942. While this decline is partly off-set by the generally recognized increase recently in non-inspected farm slaughter, there is a strong probability that not all of the hides from farm slaughter are being handled properly and eventually come out in the country side market.

Final figures on shoe production showed a Dec. total of 38,182,365 pairs,

a seasonal increase of 8.4 percent over revised Nov. total of 35,226,711, and a decrease of 0.7 percent from Dec. 1941 figure of 38,451,305 pairs. Production for the year 1942 was 481,773,545 pairs, or 3.3 percent under the record total of 498,381,625 for 1941. Average annual per capita consumption over the past 20 years has been estimated at 2.95 pairs of men's shoes and 3.18 pairs of women's shoes.

FOREIGN WET SALTED HIDES.—As previously mentioned, England bought a sizeable quantity of South American hides late last week at steady prices; details available later indicated a total of about 17,000 heavy steers, 10,000 light steers, 3,000 heavy reject steers, 2,600 light reject steers, and 10,000 Artigas and other mixed hides. Early this week 3,000 Anglo light steers sold at 110 pesos; 2,000 Montevideo reject cows 13¢; 3,000 Argentine reject light steers 102 pesos, coming to the States. Later, 3,000 Montevideo light steers sold at 14½¢, and 2,500 Montevideo kips 22¢, steady.

CALF AND KIPSKINS.—Trading started in Jan. packer calfskins late last week, one packer moving bulk of Jan. production; the other packers cleared Jan. calf this week at ceiling prices, 27¢ for heavies and 23½¢ for lights; supply was very short.

City calfskins were cleaned up earlier at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., outside cities moving same basis, and countries at 16¢ for 10 lb. and down and 18¢ for 10/15 lb.

Two packers sold their Jan. kipskins this week, at 20¢ for 15-30 lb. natives and 17½¢ for brands; another booked Jan. kips to tanning account, and fourth packer is also credited with booking the bulk of Jan. production.

Trading previous week cleaned up city kipskins at 18¢ for 15-30 lb. natives and 17¢ for brands; outside cities sold at same levels, and country kips at 16¢, flat.

Two packers sold a total of about 12,000 regular slunks this week at \$1.10, flat; hairless are quotable at 55¢, flat.

HORSEHIDES.—There is a steady trade in horsehides; production is about at its peak but there is a good demand at individual ceiling prices, as recently quoted.

SHEEPSKINS.—Packer shearling production is light now and confined mainly to lambs shorn at nearby feeding stations and then fed for a few weeks. There is a steady demand at ceiling prices; two cars sold this week, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢. Pickled skins are moving well at individual ceilings by grades, with general market quoted around \$7.50 per doz. packer production; current production is running heavier to the lower grades. Packer wool pelts are quoted in a range of \$3.65@3.75 per cwt. liveweight basis.

Trading early this week by a couple mid-west packers is credited at \$3.70@3.75 per cwt. for Feb. pelts, although confirmation of details is lacking.

CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

PACKER HIDES			
	Week ended Feb. 12	Prev. week	Cor. week 1942
Hvy. nat. str.	@ 15½	@ 15½	@ 15½
Hvy. Tex. str.	@ 14½	@ 14½	@ 14½
Hvy. butt	@ 14½	@ 14½	@ 14½
Brnd'd str.	@ 14½	@ 14½	@ 14½
Hvy. Col. str.	@ 14	@ 14	@ 14
Ex-light Tex. str.	@ 15	@ 15	@ 15
Brnd'd cows...	@ 14½	@ 14½	@ 14½
Hvy. nat. cows...	@ 15½	@ 15½	@ 15½
Lt. nat. cows...	@ 15½	@ 15½	@ 15½
Nat. bulls...	@ 12	@ 12	@ 12
Brnd'd bulls...	@ 11	@ 11	@ 11
Calfskins...	23½ @ 27	23½ @ 27	23½ @ 27
Kips, nat...	@ 20	@ 20	@ 20
Kips, brnd'd...	@ 17½	@ 17½	@ 17½
Slunks, reg...	@ 1.10	@ 1.10	@ 1.10
Slunks, hrls...	@ 55	@ 55	@ 55

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts...	@ 15	@ 15	@ 15½
Brnd'd...	@ 14	@ 14	@ 14½
Nat. bulls...	@ 11½	@ 11½	@ 12
Brnd'd bulls...	@ 10½	@ 10½	@ 11
Calfskins...	20½ @ 23	20½ @ 23	20½ @ 23
Kips...	@ 18	@ 18	@ 18
Slunks, reg...	@ 1.10	@ 1.10	@ 1.10
Slunks, hrls...	@ 55	@ 55	@ 55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES			
Hvy. steers...	@ 14	@ 14	13½ @ 13½
Hvy. cows...	@ 14	@ 14	13½ @ 13½
Bufs...	@ 15	@ 15	@ 15
Extremes...	@ 15	@ 15	@ 15
Bulls...	10 @ 10½	10 @ 10½	9½ @ 10
Calfskins...	16 @ 18	16 @ 18	16 @ 18
Kipskins...	@ 16	@ 16	@ 16
Horsehides...	6.50 @ 7.75	6.50 @ 7.75	6.35 @ 7.50

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. Shearings...	@ 2.15	@ 2.15	1.75 @ 1.50
Dry pelts...	@ 27½	@ 27	@ 28 24 @ 24½

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 6, 1943, were 7,040,000 lbs.; previous week, 6,502,000 lbs.; same week last year, 5,081,000 lbs.; Jan. 1 to date, 31,355,000 lbs.; corresponding period a year earlier, 30,363,000 lbs.

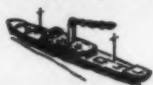
Shipments of hides from Chicago for week ended February 6, 1943, were 5,126,000 lbs.; previous week, 5,331,000 lbs.; same week last year, 4,581,000 lbs.; Jan. 1 to date, 26,726,000 lbs.; corresponding period a year earlier, 33,749,000 lbs.

WICHITA 1942 RECEIPTS HEAVIER

The annual report of the Wichita Union Stock Yards for 1942 revealed considerable increases in the handling of cattle, hogs and sheep during the year, with receipts of hogs at 446,390 head comparing with 310,066 during 1941 and standing the heaviest for any year since 1933. While the receipts of cattle and sheep showed smaller proportionate gains, receipts of calves were smaller than a year earlier. During 1942 a total of 333,726 cattle, 63,694 calves and 246,691 sheep was received.

FDA PURCHASES

AND



ANNOUNCEMENTS

PURCHASES.—Recent purchases by the FDA included 5,297,417 lbs. lard; 30,000 lbs. rendered pork fat; 45,950 bundles, 100 yards each, hog casings; 160,000 lbs. extra oleo oil on Feb. 2; 14,056,006 lbs. canned meat on Feb. 3 and 1,120,014 lbs. canned pork meat on Feb. 4.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during the year 1942, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago	1,574,536	262,100	5,579,868	3,154,683
Denver	211,548	20,835	330,086	405,954
Kansas				
City	955,474	248,467	2,398,581	1,368,003
New York	506,497	776,970	2,286,982	2,039,707
Omaha	924,343	30,466	2,523,258	1,665,839
St. Louis	683,450	445,783	3,945,161	933,358
St. Paul	480,261	6,888	1,549,155	820,585
St. Paul	869,175	514,493	3,256,435	1,040,044
All other stations	6,141,785	3,453,672	31,827,255	9,290,516
Total 1942	12,347,369	5,759,694	53,890,881	21,624,689
Total 1941	10,945,906	5,461,042	46,519,757	18,124,531
5 yr. av. (1937-1941)	9,998,783	5,571,354	41,222,799	17,609,401

Committee Coordinates U. S. Food Procurement

An inter-agency food procurement committee, composed of representatives of principal government agencies buying food for war purposes, has been created by Secretary of Agriculture Claude R. Wickard to develop a more coordinated and efficient food procurement program. The committee, although not centralizing government food buying, will deal with purchase policies, procurement methods, packaging, transportation, shipping, warehousing, specifications, price policies, inter-agency transfers of food, timing of purchases and other phases of procurement.

The committee includes: Roy F. Hendrickson, director, Food Distribution Administration, chairman; Major Ralph W. Olmstead, deputy director, FDA, vice-chairman; Otie M. Reed, FDA, executive secretary; Major General E. B. Gregory, War Department; Capt. E. F. Ney, Navy Department; Capt. R. M. Jetmore, Marine Corps; Col. G. E. Ijams, Veterans' Administration; M. Lee Marshall, WPB; Sidney H. Scherer, Board of Economic Warfare; J. H. Westing, OPA, and J. E. Thigpen, Commodity Credit Corp.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Somewhat larger receipts eased prices a little on the hog market. Top was unchanged. Due to the holiday trading in provisions was limited to a scattering of part-car lots.

Cottonseed Oil

Valley crude, 12½¢; Southeast, 12¢ @12½¢; Texas, 12½¢.

Quotations on New York bleachable cottonseed oil, Friday were lacking due to the fact that the market was closed in observance of the holiday.

AVERAGE WEIGHTS, PRICES

U. S. Agricultural Marketing Administration reports average weights and prices during January as follows:

	BARROWS AND GILTS		SOWS	
	Jan. 1943	Jan. 1942	Jan. 1943	Jan. 1942
	lbs.	lbs.	lbs.	lbs.
Chicago	245	238	466	449
Kansas City	243	236	437	420
Omaha	262	246	460	445
National				
Stock Yards	220	218	424	401
St. Joseph	236	229	445	428
St. Paul	235	221	419	424

	BARROWS AND GILTS		SOWS	
	Jan. 1943	Jan. 1942	Jan. 1943	Jan. 1942
Chicago	\$14.85	\$11.44	\$14.30	\$10.58
Kansas City	14.63	11.24	13.90	10.24
Omaha	14.46	11.06	14.03	10.12
National				
Stock Yards	14.82	11.48	13.90	10.29
St. Joseph	14.59	11.29	13.85	10.20
St. Paul	14.50	11.12	13.96	10.73

CUT MILITARY FOOD ALLOWANCE

According to a recent announcement by the Defense Council, representing the armed services, there will be an immediate reduction in the amount of beef, pork, fish, butter, sugar, coffee and tea being allowed to the Canadian armed forces in Canada.

SHIFT INSPECTION

FROM BAI TO FDA

Secretary of Agriculture Claude R. Wickard has announced the transfer of the department's meat inspection division from the Bureau of Animal Industry to the livestock and meats branch, Food Distribution Administration. The transfer, in line with the President's executive order of December 5, puts meat inspection into the agency now performing the marketing and distribution functions of the department.

"The present administrative policies of the meat inspection service," Secretary Wickard said, "will be continued without any lowering of the high standards of inspection already established."

LATE DEVELOPMENTS

By schedule filed last May railroads proposed to eliminate the "two for one" rule on livestock in southern territory. This rule allows the substitution of two single-deck cars for one double-deck and allows minimum weight to be figured on the basis of a double-deck car. By an order this week the Interstate Commerce Commission refused to allow the elimination of the "two for one" rule.

The House Small Business committee will hold hearings starting February 16 on meat price ceilings and the black market situation.

Officials of the Office of Price Administration on February 12 said that they had failed to find any sensible or workable plan of graduating meat rations according to age, and are making final plans on the basis that everyone would receive the same amount. It is expected that rationing of meat will start about March 28, it was reported.

Wholesale Brokers of

NATURAL CASINGS

Offers Wanted:
HOG CASINGS • HOG BUNGS • HOG BUNG ENDS
SHEEP CASINGS • BEEF CASINGS

SAMI S. SVENDSEN

2252 W. 111th PLACE

CHICAGO, ILLINOIS

LIVESTOCK MARKETS *Weekly Review*

January Slaughter Is Below Month Ago

SLAUGHTER of all classes of meat animals under federal inspection during the month of January fell below the figures for the previous month, much to the disappointment of members of the trade. The hog kill for January was the most disappointing item of all as the Department of Agriculture had predicted that a record number of hogs would arrive at slaughter centers during the winter.

It is almost impossible to "put the finger" on the cause for the failure of this prediction to materialize. Some members of the trade feel that the government estimate was erroneous, while others are of the opinion that volume of hogs killed outside federally inspected plants is far above suspected numbers. Another reason offered is that many hogs are being held for more weight and will be marketed later.

The hog slaughter dropped from the record December kill of 6,777,890 head to 5,430,909 last month. This total compares with 5,830,613 for the corresponding period a year ago. Slaughter of cattle during January totaled 927,500 head, the smallest number since May, 1942, and compares with 982,403 a month ago and 1,057,159 a year ago.

While the sheep and lamb slaughter dropped from the December total of 2,174,601 head to 1,724,456 in January, the latter figure established a new record for that month. In January, 1942, the sheep and lamb slaughter amounted to 1,610,991 head.

Comparative slaughter totals are shown in chart at top of next column.

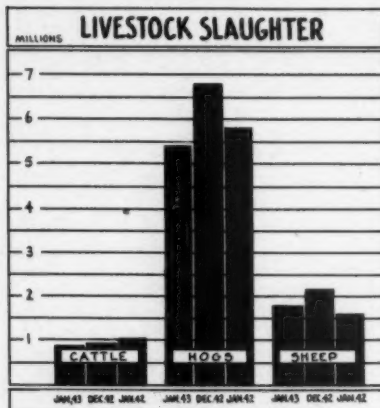
	JANUARY SLAUGHTER		
	Cattle	Hogs	Sheep
1943	927,500	5,430,909	1,724,456
1942	1,057,159	5,830,613	1,610,991
1941	891,329	4,517,314	1,625,178
1940	827,348	5,355,793	1,598,193
1939	761,400	4,043,152	1,455,711



For profitable livestock buying, come to K-M
**CONVERT THOSE EXTRA PROFITS
INTO U.S. WAR BONDS!**

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE



DANISH HOGS INCREASE

Through a survey of periodical estimates of hog numbers in Denmark, it is indicated that the increase in numbers of hogs in the fall of 1942 was more than seasonal. In November, 1942, numbers reached 1,669,000 head, only 13 per cent below a year earlier. This compares with midsummer estimates that showed numbers to be almost one-third smaller than at the corresponding period in 1941. A relatively good feed-grain harvest encouraged larger scale hog fattening in the fall of 1942 than a year earlier. Between July and November, 1942, the number of hogs increased 500,000 head as against only 155,000 head in the same period of 1941.

Despite the tendency to increase hog numbers, there were only half as many hogs on hand in Denmark last November as in the same month of 1939. An interruption of feed imports at the outbreak of the war caused a decrease in hog production during 1940. Further gains in production are dependent upon the availability of feed, of which Denmark raises only a small part.

Livestock Run Trend Is Contra-Seasonal

THE reversal in the marketing trends of cattle and hogs was more evident this week than at any other time this year. As a rule, hog marketings drop early in February, as the majority of the previous spring crop is usually marketed by that time. This year, however, the trend appears to be altered somewhat, with supplies showing sharp increases over comparable periods of other years.

The trade has been greatly disappointed in hog marketings during the 1942-1943 winter period, for the Department of Agriculture had predicted that supplies would be heavy during the months of December and January. At the same time these predictions were made, farmers were told to hold their hogs and make heavier weights, stimulating lard output. From all appearances, many hog feeders complied with this request, as selling during the winter months was light.

If it is a fact that hog production was as heavy as early estimates indicated, much more remains to be told, for with the added weight of these long-held hogs, tonnage yields will be up sharply. It now appears, in the face of strong live hog runs, that the FDA stands a chance to get more product during the coming spring and summer months than was expected. Peak marketing seasons are probably a thing of the past and the selling of hogs will be distributed over a longer period in the future.

Late last summer and early in the fall, there were many reports of coming ceilings on live cattle prices. As a result, cattle feeders were reluctant to buy their feeding cattle until there was some certainty as to their chances of making a profit and selling the fat

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE
Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

stock at reasonable prices. Due to this uncertainty prevailing during that period, many cattle were late in going into the feedlots and it may be some time before heavy marketings of cattle are seen.

This fact was emphasized by the decline in sales during recent weeks, indicating that only a small percentage of cattle are now ready for slaughtering and creating the prospect that sales will be heavier later this summer. As a rule, moderate to heavy marketings of cattle occur during the spring but this year it appears that condition will not exist.

Marketing of sheep and lambs has been running above a year earlier and it is reported that the slaughter has included a larger percentage of sheep during the past winter, when new high levels of slaughter were reached. Indications from the western states reveal that a shortage of herders, and other difficulties are forcing holders of ewe lambs which were held out of lamb bands last summer and fall for breeding purposes, to send the ewe lambs to feedlots for slaughter. If this is a fact, there is a possibility that the sheep population of the country will fall off in the future. The Bureau of Agricultural Economics has estimated that 6,873,000 head of sheep were on feed on January 1, 1943, compared with 6,928,000 head a year earlier. The Bureau also reported a sharp decline in the total number of feeder sheep outside the Corn Belt.

LAMB FEED OUTLOOK BETTER

The Department of Agriculture reports that the condition of sheep forage over a large part of the early lamb producing areas of California was unfavorable until late January, but that heavy precipitation has since assured good feed for the immediate future with only a few exceptions.

It is estimated that upward of 200,000 spring lambs are under contract at present, with West Coast slaughterers making most of the purchases. It now appears that the supply of feeder lambs will be smaller than usual, as the lambs may be able to attain killer flesh on desert spring ranges.

EXPECT MORE MEXICAN CATTLE

Mexican cattle exports to the U. S. during the coming year are expected to be somewhat larger than in 1942 as a result of the duty concessions made on 200-lb. to 699-lb. cattle and the suspension of quotas on other weight classes under the new trade agreement which became effective on January 30.

Under the new agreement the duty on all cattle, regardless of weight, is reduced to 1.5 cents per lb., without quantitative restrictions, for the duration of the unlimited national emergency proclaimed by President Roosevelt on May 27, 1941.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 11, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration.

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
129-140 lbs.	\$13.75@14.50	\$13.75@14.50		\$14.50@14.90	\$14.50@15.00
140-160 lbs.	14.25@15.10	14.40@15.00		14.75@15.10	15.00@15.10
160-180 lbs.	14.75@15.40	14.90@15.00		14.75@15.10	15.00@15.10
180-200 lbs.	15.25@15.55	15.55@15.65	14.80@15.10	15.00@15.25	15.10 only
200-220 lbs.	15.40@15.00	15.55@15.65	15.00@15.10	15.15@15.30	15.10 only
220-240 lbs.	15.40@15.00	15.50@15.65	15.00@15.10	15.15@15.30	15.05@15.10
240-270 lbs.	15.35@15.55	15.50@15.65	15.00@15.10	15.15@15.30	15.00@15.05
270-300 lbs.	15.35@15.50	15.35@15.60	15.00@15.10	15.15@15.30	14.90@15.00
300-330 lbs.	15.35@15.50	15.30@15.50	15.00@15.10	15.10@15.25	14.90@15.00
330-360 lbs.	15.30@15.45	15.25@15.40	15.00@15.10	15.00@15.15	14.90@15.00
Medium:					
160-220 lbs.	14.25@15.25	14.60@15.45	14.10@14.90	14.50@15.15	14.90@15.10
SOWS:					
Good and Choice:					
270-300 lbs.	15.25@15.35	15.25@15.35	14.65@14.85	14.60@14.75	14.50 only
300-330 lbs.	15.25@15.35	15.25@15.35	14.65@14.85	14.60@14.75	14.50 only
330-360 lbs.	15.15@15.35	15.20@15.35	14.65@14.85	14.60@14.75	14.50 only
360-400 lbs.	15.10@15.25	15.15@15.25	14.60@14.75	14.50@14.65	14.50 only
400-450 lbs.	15.00@15.15	15.10@15.20	14.60@14.75	14.50@14.65	14.50 only
450-550 lbs.	14.90@15.10	15.00@15.15	14.60@14.75	14.50@14.65	14.50 only
Medium:					
250-550 lbs.	14.25@14.75	14.65@15.15	14.10@14.60	14.40@14.65	14.25@14.50
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	16.00@16.75	15.25@16.25	14.75@15.75	15.25@16.25	15.25@16.25
900-1100 lbs.	16.25@16.85	15.50@16.50	14.90@16.25	15.50@16.25	15.50@16.25
1100-1300 lbs.	16.40@16.85	15.50@16.50	15.25@16.25	15.50@16.25	15.50@16.50
1300-1500 lbs.	16.40@17.00	15.50@16.50	15.25@16.25	15.50@16.25	15.50@16.50
STEERS, Good:					
700-900 lbs.	14.75@16.00	14.25@15.50	13.50@15.00	14.00@15.25	14.50@15.50
900-1100 lbs.	15.00@16.25	14.50@16.50	14.00@15.25	14.25@15.50	14.50@15.50
1100-1300 lbs.	15.25@16.40	14.50@16.50	14.00@15.25	14.25@15.50	14.50@15.50
1300-1500 lbs.	15.25@16.40	14.75@16.50	14.00@15.25	14.25@15.50	14.50@15.50
STEERS, Medium:					
700-1100 lbs.	12.50@14.75	12.75@14.50	12.00@14.00	12.25@14.25	12.50@14.50
1100-1300 lbs.	12.75@15.25	12.75@14.75	12.25@14.00	12.50@14.25	12.50@14.50
STEERS, Common:					
700-1100 lbs.	11.75@12.75	11.50@12.75	10.50@12.25	10.75@12.25	11.25@12.50
HEIFERS, Choice:					
600-800 lbs.	15.25@15.75	14.50@15.50	14.25@15.25	15.00@16.00	14.50@15.50
800-1000 lbs.	15.50@16.50	14.75@15.75	14.50@15.50	15.00@16.00	14.50@15.50
HEIFERS, Good:					
600-800 lbs.	14.25@15.25	13.25@14.50	12.50@14.25	13.50@15.00	12.50@14.50
800-1000 lbs.	14.50@15.50	13.50@14.75	12.75@14.50	13.50@15.00	12.50@14.50
HEIFERS, Medium:					
500-900 lbs.	11.50@14.50	11.50@13.50	11.00@12.75	11.00@13.50	11.00@12.50
HEIFERS, Common:					
500-900 lbs.	9.75@11.50	10.00@11.50	9.50@11.00	10.00@11.00	10.00@11.00
COWS, All Weights:					
Good 13.00@13.50	12.50@13.50	11.75@13.00	11.50@13.00	11.50@13.25	
Medium 11.50@13.00	10.50@12.50	10.25@11.75	10.00@11.50	10.50@11.50	
Cutter and common 9.00@11.50	9.00@10.50	8.25@10.25	8.00@10.00	8.25@10.50	
Canner 7.50@9.00	7.75@9.00	6.75@8.25	6.50@8.00	7.50@8.25	
BULLS (Ylgs. Excl.), All Weights:					
Beef, good 13.90@14.50	12.50@13.65	13.00@13.50	12.75@13.25	12.50@13.25	
Sausage, good 13.50@14.35	12.50@13.65	13.00@13.50	12.75@13.25	12.50@13.25	
Sausage, medium 12.00@13.50	11.75@12.50	11.00@13.00	11.00@12.75	11.50@12.50	
Sausage, cutter & com. 10.50@12.00	9.75@11.75	9.50@11.00	9.50@12.00	10.50@11.50	
VEALERS, All Weights:					
Good and choice 15.50@17.00	14.75@16.00	13.50@15.50	13.00@15.50	13.00@15.50	
Common and medium 11.50@15.50	12.50@14.75	9.00@13.50	9.50@13.00	9.50@13.00	
Cull 9.00@11.50	7.50@12.50	7.50@9.00	7.50@9.50	7.00@9.50	
CALVES, 500 lbs. down:					
Good and choice 12.50@14.50	11.50@13.50	11.00@13.50	11.00@13.50		
Common and medium 9.75@12.50	9.00@11.50	8.50@11.00	8.50@11.00		
Cull 8.75@9.75	7.50@9.00	7.00@8.50	7.50@8.50		
Slaughter Lambs and Sheep:					
LAMBS:					
Good and choice* 15.25@16.50	15.50@16.25	15.50@15.75	15.25@15.90	15.00@15.85	
Medium and good* 13.50@15.25	13.50@15.50	13.50@15.25	14.00@15.00	13.25@15.50	
Common 12.00@13.50	10.00@13.25	11.50@13.25	11.50@13.75	10.75@13.00	
YLG. WETHERS:					
Good and choice* 13.50@14.50	13.25@14.50	13.00@14.00	12.75@13.50		
Medium and good* 11.90@13.50	11.50@13.25	11.75@13.00	11.50@12.50		
EWES:					
Good and choice* 7.75@9.50	7.50@9.50	7.75@9.00	8.00@9.00	8.25@9.00	
Common and medium 6.75@7.75	6.25@7.75	6.25@7.75	6.50@8.00	6.75@8.00	

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.
 *Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for five days ended February 5:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,460	425	2,775	100
San Francisco	335	10	1,850	1,100
Portland	2,015	130	2,700	1,785

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 18,808 cattle, 1,755 calves, 30,382 hogs and 13,179 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 6, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 379 hogs; Swift & Company, 2,890 hogs; Wilson & Co., 2,070 hogs; Western Packing Co., Inc., 2,415 hogs; Agar Packing Co., 8,519 hogs; Shippers, 25,006 hogs; Others, 27,439 hogs.

Total: 18,777 cattle; 2,602 calves; 99,852 hogs; 16,107 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,306	234	1,448	6,006
Cudahy Pkg. Co.	2,318	273	418	3,655
Swift & Company	2,456	281	3,399	6,940
Wilson & Co.	2,517	228	1,332	2,851
Meyer Kornblum	1,111
Local Butchers	2,479	19	800	...
Others	5,982	78	2,593	9,066
Total	18,692	1,004	9,190	30,388

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,673	5,460	9,210
Cudahy Pkg. Co.	3,985	3,080	6,967
Swift & Company	4,519	3,773	5,873
Wilson & Co.	1,783	4,594	1,519
Others	14,579

Cattle and calves: Eagle Pkg. Co., 32; Greater Omaha Pkg. Co., 40; Geo. Hoffman Pkg. Co., 88; Kroger Pkg. Co., 809; Omaha Pkg. Co., 241; John Roth, 207; So. Omaha Pkg. Co., 588; Superb Pkg. Co., 778; Lincoln Pkg. Co., 228; American Pkg. Co., 50.

Total: 19,021 cattle and calves; 31,436 hogs and 23,569 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,901	443	3,130	4,240
Swift & Company	2,168	1,114	4,710	4,655
Hunter Pkg. Co.	1,283	...	7,099	468
Hell Pkg. Co.	2,311	...
Krey Pkg. Co.	1,241	...
Laclede Pkg. Co.	2,320	...
Sieloff Pkg. Co.	978	...
Others	2,500	121	2,280	297
Shippers	4,090	2,123	19,966	...
Total	11,942	3,801	44,235	9,660

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,766	40	7,653	5,011
Armour and Company	3,644	43	7,249	6,087
Swift & Company	2,577	37	6,253	4,546
Others	292	...	116	...
Shippers	5,505	...	13,698	655
Total	15,804	120	34,909	16,301

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,937	110	4,596	9,368
Armour and Company	2,755	187	3,506	4,641
Others	1,525	16	3,149	...
Total	6,917	313	11,250	14,009

Not including 4,981 hogs and 1,497 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,058	366	3,900	1,392
Wilson & Co.	2,010	403	2,824	1,348
Others	226	1	794	...
Total	4,294	770	7,518	2,740

Not including 65 cattle and 1,537 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,223	180	5,060	2,604
Dunn & Ostertag	110	...	78	...
Fred W. Dold	148	...	376	...
Sundowner Pkg. Co.	22	...	180	...
Excel Pkg. Co.	441
Others	2,144	...	738	293
Total	4,097	180	6,432	2,967

Not including 81 cattle and 2,009 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,510	434	3,106	5,441
Swift & Company	1,706	270	3,706	6,079
Blue Bonnet Pkg. Co.	252	15	932	...
City Pkg. Co.	65	...	537	...
H. Rosenthal	72	16	19	...
Total	3,608	735	8,320	11,520

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,980	1,808	11,226	5,446
Cudahy Pkg. Co.	1,057	1,068	...	3,614
Dakota	1,096	60
Rifkin Pkg. Co.	756	34
Swift & Company	2,763	8,512	27,541	8,740
Others	3,742	1,384
Total	12,812	7,885	38,767	17,800

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	911	68	4,213	3,103
Swift & Company	866	63	5,439	3,717
Cudahy Pkg. Co.	888	9	2,411	2,188
Others	1,907	116	1,588	889
Total	4,372	256	13,601	9,847

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	29	...	310
E. Kahn's Sons Co.	156	16	6,017	43
Lohrey Packing Co.	207	...
H. H. Meyer Pkg. Co.	16	...	2,770	...
J. Schlachter	72	8
J. & F. Schroth P. Co.	2,301	...
J. F. Stegner Co.	223	200
Others	906	634	541	134
Shippers	204	336	950	932
Total	1,582	1,232	12,786	1,419

Not including 1,573 cattle, 487 calves, 3,888 hogs and 19 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended Feb. 6	Prev. week	Cor. week
Cattle	121,918	109,918	146,426
Hogs	318,356	342,799	335,042
Sheep	156,347	144,879	157,284

NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 8, 1943, as reported by the Food Distribution Administration:

CATTLE:	
Steers, good	\$ 16.00
Cows, medium to good	12.25@13.50
Cows, cutter and common	10.50@12.00
Cows, canners	9.00 down
Bulls, good	14.75@15.00
Bulls, medium	13.25@14.50
Bulls, cutter to common	11.50@13.00

CALVES:	
Vealers, good	\$16.50@17.00

HOGS:	
Hogs, good and choice	\$15.65

LAMBS:	
Lambs, good	nominal

Receipts of salable livestock at Jersey City market for week ended February 6, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	549	1,390	22	471
Total, with directs	6,856	8,941	22,688	35,707

Previous week:
Salable receipts... 726 931 25 252
Total, with directs... 5,937 6,759 20,319 43,549
*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., February 11.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the hog market has been highly active, showing an advance of 10¢@20¢; virtually all interests wanted hogs.

Hogs, good to choice:	
160-180 lb.	\$13.70@14.65
180-200 lb.	14.35@14.90
200-230 lb.	14.70@15.00
330-360 lb.	14.60@14.90

Sows:	
270-300 lb.	\$14.25@14.70
360-400 lb.	14.15@14.60
400-550 lb.	13.95@14.55

Receipts of hogs at Corn Belt markets for the week ended February 11:

	This week	Last week
Friday, Feb. 5	36,100	56,000
Saturday, Feb. 6	33,100	57,400
Monday, Feb. 8	43,700	55,300
Tuesday, Feb. 9	39,300	36,200
Wednesday, Feb. 10	44,900	34,100
Thursday, Feb. 11	34,400	24,200

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 5	1,707	412	17,046	8,794
Sat., Feb. 6	471	31	5,769	466
Mon., Feb. 8	15,840	726	23,391	6,730
Tues., Feb. 9	7,910	1,070	24,906	7,877
Wed., Feb. 10	11,763	557	21,800	6,225
Thurs., Feb. 11	4,500	500	26,000	6,690
*Week so far	40,022	2,860	96,006	28,573
Week ago	37,991	3,062	93,595	31,239
Year ago	40,775	3,710	81,096	41,172
Two years ago	33,616	3,541	79,145	35,473

*Including 58 cattle, 78 calves, 32,801 hogs and 6,619 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 5	969	33	6,642	1,362
Sat., Feb. 6	122	...	72	417
Mon., Feb. 8	5,425	361	5,961	1,843
Tues., Feb. 9	3,918	235	4,708	1,384
Wed., Feb. 10	4,355	151	4,200	1,622
Thurs., Feb. 11	4,600	100	4,900	1,960
Week's total	17,698	847	18,560	5,432
Prev. week	15,109	902	18,892	4,265
Year ago	9,592	298	14,338	10,067
Two years ago	10,943	372	16,997	8,646

FEBRUARY AND YEAR RECEIPTS

	February—	Year—
	1943	1942
Cattle	80,191	75,009
Calves	6,385	7,215
Hogs	212,418	177,256
Sheep	64,322	82,321

*All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt.	Prices—
	Rec'd	Lbs.	Top
*Week ended Feb. 6	116,941	260	\$15.00
Previous week	135,838	258	15.25
1942	95,557	255	12.85
1941	98,187	254	8.50
1940	119,909	246	5.65
1939	67,644	249	8.25
1938	72,700	246	9.00

Av. 1938-1942 89,800 250 \$8.80 \$8.25
*Receipts and average weight for week ending Feb. 6, 1943, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Week ended Feb. 6	\$15.25	\$15.25	\$ 9.35	\$14.00
Previous week	15.15	15.10	8.95	16.00
1942	12.60	12.30	5.85	12.19
1941	11.60	7.85	5.00	10.25
1940	9.25	5.10	4.50	8.90
1939	10.20	7.65	4.55	8.95
1938	7.85	8.30	3.50	7.45

Av. 1938-1942 \$10.30 \$8.25 \$4.70 \$9.55

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Feb. 11:

	Week ended Feb. 11	Prev. week
Packers' purchases	46,529	44,696
Shippers' purchases	26,783	23,150
Total	73,312	67,846

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 6:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Feb. 6	208,000	480,000	208,000
Previous week	212,000	561,000	294,000
1942	196,000	443,000	222,000
1941	155,000	401,000	218,000
1940	160,000	479,000	218,000
At 11 markets:	Cattle	Hogs	Sheep
Week ended Feb. 6	285,000
Previous week	285,000
1942
1941
1940
At 7 markets:	Cattle	Hogs	Sheep
Week ended Feb. 6	152,000	370,000	205,000
Previous week	158,000	442,000	217,000
1942	136,000	320,000	155,000
1941	103,000	288,000	138,000
1940	109,000	361,000	138,000

Watch Classified page for good men.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Feb. 6, 1943:

CATTLE	Week ended Feb. 6		
	Week ended Feb. 6	Prev. week	Cor. week, 1942
Chicago	22,511	23,942	24,797
Kansas City	16,397	18,671	18,136
Omaha	17,581	17,531	15,939
East St. Louis	9,278	10,083	9,365
St. Joseph	6,680	7,774	7,637
St. Louis	10,632	9,313	8,846
Wichita	4,358	4,585	4,353
Philadelphia	1,738	1,547	1,828
Indianapolis	1,828	1,657	2,223
New York & Jersey City	8,388	8,442	9,512
Oklahoma City	5,129	5,213	6,020
Cincinnati	2,966	3,228	3,281
Denver	4,128	4,637	4,239
St. Paul	10,070	11,261	15,392
Milwaukee	2,153	2,403	3,320
Total	123,827	130,287	134,825

*Cattle and calves.

HOGS	Week ended Feb. 6		
	Week ended Feb. 6	Prev. week	Cor. week, 1942
Chicago	44,246	128,049	93,828
Kansas City	31,608	44,658	38,250
Omaha	65,398	66,614	63,215
East St. Louis	66,674	73,488	57,751
St. Joseph	13,542	48,488	13,819
St. Louis	40,961	48,022	35,849
Wichita	8,441	10,107	7,393
Philadelphia	12,701	14,516	16,308
Indianapolis	16,887	16,690	17,051
New York & Jersey City	45,732	44,795	39,462
Oklahoma City	9,055	11,588	10,818
Cincinnati	12,875	9,488	15,875
Denver	14,960	20,878	11,358
St. Paul	38,767	52,442	42,408
Milwaukee	7,591	10,127	9,278
Total	428,864	560,558	472,663

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP	Week ended Feb. 6		
	Week ended Feb. 6	Prev. week	Cor. week, 1942
Chicago	16,107	23,315	23,331
Kansas City	31,202	26,585	22,023
Omaha	32,516	32,195	19,673
East St. Louis	14,598	15,873	6,004
St. Joseph	15,506	18,844	15,211
St. Louis	19,378	19,580	11,889
Wichita	2,967	3,303	3,618
Philadelphia	2,670	2,782	1,963
Indianapolis	2,102	3,088	2,633
New York & Jersey City	47,499	47,496	56,790
Oklahoma City	2,740	2,842	2,349
Cincinnati	493	875	1,186
Denver	9,875	11,475	7,157
St. Paul	17,900	17,335	17,550
Milwaukee	2,041	1,896	1,178
Total	210,274	227,484	193,204

(Not including directs.)

ST. LOUIS HOGS IN JAN.

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for January, 1943, with comparisons, reported by H. L. Sparks & Co., were:

	Jan. 1943	Jan. 1942
Total receipts	274,476	299,512
Average weight, lbs.	235	229
Top prices:		
Highest	\$ 15.00	\$ 12.30
Lowest	14.50	11.40
Average cost	14.70	11.85

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended Feb. 6:

	Cattle	Calves	Hogs
Week ended Feb. 6	1,550	322	27,307
Last week	2,401	475	24,631
Last year	2,346	789	28,377

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending February 6, 1943	7,143	2,147	1,906
Week previous	7,947	2,051	1,656
Same week year ago	9,691	2,388	2,722
COWS, carcass			
Week ending February 6, 1943	2,785	1,467	1,853
Week previous	1,800	1,784	1,580
Same week year ago	502	1,367	2,812
BULLS, carcass			
Week ending February 6, 1943	200	30	55
Week previous	267	28	50
Same week year ago	249	656	109
VEAL, carcass			
Week ending February 6, 1943	8,441	672	262
Week previous	7,956	347	214
Same week year ago	8,288	1,441	563
LAMB, carcass			
Week ending February 6, 1943	18,456	9,325	9,451
Week previous	30,850	7,941	10,142
Same week year ago	55,723	15,531	20,095
MUTTON, carcass			
Week ending February 6, 1943	2,714	110	3,204
Week previous	2,872	309	6,238
Same week year ago	1,775	177	1,333
PORK CUTS, lbs.			
Week ending February 6, 1943	629,768	256,687	285,837
Week previous	1,308,362	364,273	316,880
Same week year ago	2,973,488	471,426	449,995
BEEF CUTS, lbs.			
Week ending February 6, 1943	150,246		
Week previous	192,240		
Same week year ago	216,113		
LOCAL SLAUGHTER			
CATTLE, head			
Week ending February 6, 1943	8,389	1,738	
Week previous	8,384	1,547	
Same week year ago	9,512	1,828	
CALVES, head			
Week ending February 6, 1943	9,444	2,103	
Week previous	8,294	1,736	
Same week year ago	10,387	2,284	
HOGS, head			
Week ending February 6, 1943	46,649	12,701	
Week previous	46,078	14,316	
Same week year ago	39,462	16,308	
SHEEP, head			
Week ending February 6, 1943	47,499	2,670	
Week previous	47,196	2,782	
Same week year ago	56,790	1,963	

Country dressed product at New York totaled 5,605 veal, 11 hogs and 94 lambs. Previous week 4,856 veal, 9 hogs and 107 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Slaughter of all classes of meat animals under federal inspection during the week ending February 5 showed a decline compared with a week earlier. False hopes were aroused a week ago when the slaughter showed an increase, but were squelched by the record of last week. The hog kill totaled 818,050 last week compared with 880,751 a week ago. Compared with the corresponding week a year ago the slaughter of cattle and calves showed a decline.

	Cattle	Calves	Hogs	Sheep
New York area	8,388	9,256	45,732	47,409
Phila. & Balt.	2,817	651	24,406	1,200
Ohio-Indiana group	7,796	2,268	43,863	5,627
Chicago	24,341	3,117	115,883	49,879
St. Louis area	9,278	3,511	66,674	14,598
Kansas City	16,397	2,342	31,608	24,202
Southwest group	17,378	2,860	46,029	40,600
Omaha	17,581	347	65,398	32,816
St. Paul-Wis. group	10,632	107	40,981	19,378
Interior Iowa & So. Minn.	18,225	25,778	126,018	24,141
Total	146,889	55,293	818,050	304,081
Total prev. week	147,748	61,268	880,751	310,906
Total last year	158,097	66,262	775,488	270,329

*Includes New York City, Newark and Jersey City. *Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. *Includes Elburn, Ill. *Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. *Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. *Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. *Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentage of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

CANADIAN LIVESTOCK PRICES

GOOD STEERS			
	Week ended Feb. 4	Last week	Same week 1942
Toronto	\$11.20	\$11.50	\$ 9.62
Montreal	11.40	11.40	9.70
Winnipeg	10.67	10.75	8.75
Calgary	10.75	10.50	9.25
Edmonton	10.25	10.00	8.75
Prince Albert			8.50
Moose Jaw	9.25	9.25	8.50
Saskatoon	10.00	9.70	7.90
Regina	9.75	9.75	8.25
Vancouver	11.25	10.25	9.25

HOG CARCASSES B1*			
	Week ended Feb. 4	Last week	Same week 1942
Toronto	\$16.80	\$16.91	\$15.10
Montreal	17.20	17.25	15.50
Winnipeg	15.68	15.40	13.80
Calgary	15.60	15.70	13.55
Edmonton	15.70	15.70	13.80
Prince Albert	15.25	15.20	13.60
Moose Jaw	15.25	15.20	13.65
Saskatoon	15.30	15.10	13.60
Regina	15.22	15.10	13.60
Vancouver	16.05	16.72	14.40

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES			
	Week ended Feb. 4	Last week	Same week 1942
Toronto	\$16.41	\$16.57	\$14.58
Montreal	17.10	16.90	15.55
Winnipeg	14.50	14.30	11.75
Calgary	11.50	11.50	10.25
Edmonton	12.00	12.00	10.00
Prince Albert			9.50
Moose Jaw	12.00	12.00	10.00
Saskatoon	12.25	12.25	10.50
Regina	12.00	12.40	11.25
Vancouver			10.25

GOOD LAMBS			
	Week ended Feb. 4	Last week	Same week 1942
Toronto	\$15.22	\$15.17	\$12.19
Montreal		12.50	
Winnipeg	13.50	13.50	11.15
Calgary	12.50	11.50	10.10
Edmonton	12.50	12.50	9.70
Prince Albert	12.25	12.25	9.50
Moose Jaw			10.00
Saskatoon	12.00		9.50
Regina	11.50		9.75
Vancouver			11.00

CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 50 words \$3.00; additional words 15c each. "Position Wanted", special rate: minimum 20 words, \$2.00; additional words 10c each. Count address or business number as four words. Headline 75c extra. Lines advertisements 75c per line. Displayed; \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

DRAFT exempt, thoroughly experienced in high grade and competitive sausage manufacturing—outstanding luncheon meats and loaves, familiar with quick cures, costs, yields, and offal in production. Have executive ability, am progressive, and have the ability to produce and create new and profitable varieties. Can take complete charge of manufacturing or assist in management. Available immediately. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SAUSAGE MAKER with 34 years' experience looking for steady job, preferably large city. Can produce any kind of sausage or loaves—handle help. Best of references and draft exempt. German nationality but U. S. citizen. W-246, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SALES MANAGER: twenty years' packinghouse experience, twelve years as acting assistant manager. Can handle any organization, large or small. Prefer north country or foreign service. White, 44 years old, draft exempt. Want permanent position. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Position as Pork Superintendent. Have had 20 years' packinghouse experience in all departments—know costs, yields and can handle labor. Age 40; best of references. W-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SAUSAGEMAKER FOREMAN: 40 years old, married, honorable discharge from army wants position as working foreman, not less than 25,000 lb. capacity. 23 years' experience. East or near east preferred. W-248, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

PACKINGHOUSE MANAGER: thoroughly experienced in buying, killing, curing, sales and labor. Draft exempt. Southern location preferable. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: Pork Cutting Foreman. Good opportunity for advancement. READY FOODS CANNING CORP., 510 N. Dearborn St., Chicago, Ill.

WANTED: Meat Canning Foreman—experienced. W-238, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Professional Services

Chemical & Bacteriological

Analyses by a reliable graduate chemist.

Jean E. Hanaché

82-03 165th Street, Jamaica, N. Y.

Equipment for Sale

DEHYDRATORS—ATTENTION!

FOR SALE: Dryers—various sizes and types; 2—H.P.M. 500 and 250-ton Hydraulic Tankage Presses; 2—Vertical Cookers or Digesters, 10' dia. x 4'10" high; 1—215 CE Mitts & Merrill Hog; 3—250-ton motor driven Ice Machines; hundreds of tons refrigeration pipe; 2—4x8 and 4x9 Lard Rolls; sausage equipment; power plant equipment; 150 Large Wood Tanks. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE.** Consolidated Products Co., Inc., 14-19 Park Row, New York City, N. Y.

STORAGE TANKS

for all types of industry, steel or wood, in capacities of 500 to 20,000 gals. Also pumps, plumbing materials and other items from breweries.

IMMEDIATE DELIVERIES

W. D. BOYLES

2630 Arthington St., Chicago, Van Buren 5123

Plants Wanted

WANT TO LEASE small packing plants with government inspection or modern up-to-date country uninspected slaughter plants, also large locker plants any place in U. S. Also, want to buy all kinds of packing and rendering equipment including steam boilers, AC generators, dry cookers, etc. Address F. H. HANCOCK, P.O. Box 148, Topeka, Kansas.

WANTED TO RENT

SAUSAGE PLANT for duration, to manufacture a cereal product, not making any kind of lunch meats. State size refrigerating coolers, size kettles, size boiler, size building, amount rent. Location of plant immaterial. W-250, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

STOMACH WASHER

General Electric Motor, 1140 R.P.M., 220 Volts, 60 Cycle, Alternating Current. Price \$250.00, F.O.B. Wilmington.

WARREN STEAM PUMP

4½x2x4, 2" Suction, 1" Discharge, Pressure Regulator, 3½" By Pass Valves. Price \$125.00, F.O.B. Wilmington.

BOSS CHOPPER

Type C.W. Westinghouse 250 lb. Wound Rotor A.C. Motor, Variable Speed 25 H.P., 66.2 Amp. Volts between Rings 218, Volts 220—Phase 3, R.P.M. 1150. Price \$395.00, F.O.B. Wilmington. Six months to pay.

WILMINGTON PROVISION

COMPANY * Wilmington, Del.

Make

Every Pay Day

Bond Day

MEAT PLANT REFRIGERATION AND AIR CONDITIONING VOLUME 2, NOW AVAILABLE!

SENT POSTPAID AT \$1.50 PER COPY FROM THE NATIONAL PROVISIONER



SAUSAGE PROBLEMS? Here's Your Answer!

"Sausage and Meat Specialties"

The first book of its kind on these important subjects. Sausage manufacturers and sausage makers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

THE NATIONAL PROVISIONER

407 SOUTH DEARBORN STREET • CHICAGO, ILLINOIS

BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS AND BACON

Straight and Mixed Cars of Beef,
 Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
 J. W. Laughlin Earl McAdams Clayton P. Lee P. G. Gray Co.
 Harry L. Meehan 38 N. Delaware Ave. 1108 F. St. S. W. 148 State St.
 441 W. 13th St.

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL

Carlots

Barrel Lots

DOLE

VACUUM PLATE
 COOLING & FREEZING UNITS
 CHICAGO



**Liberty
 Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
 F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



The Original Philadelphia Scrapple
 by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO. WATERLOO, IOWA



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
 Cincinnati, Ohio

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

ADVERTISERS in this Issue of The National Provisioner

American Meat Institute.....	25	Hattmann Machine Co.....	11	Robbins & Myers, Inc.....	32
Anchor Hocking Glass Corp.....	3	Hunter Packing Co.....	50	Robins, A. K., & Co., Inc.....	41
Anderson Co., V. D.....	31	Hygrade Food Products Corp.....	50	Schoenfeld, H., & Sons, Inc.....	34
Armour and Company.....	14	Jackle, F. R.....	44	Smith's Sons Co., John E.....	Second Cover
Basic Food Materials, Inc.....	21	Jamison Cold Storage Door Co.....	27	Specialty Mfrs. Sales Co.....	30
Bemis Bro. Bag Co.....	24	Kahn's, E., Sons Co.....	49	Stange, Wm. J., Co.....	9
Chase Bag Co.....	6	Kalamazoo Vegetable Parchment Co.....	8	Stedman's Foundry & Machine Wks.....	40
Cincinnati Butchers' Supply Co.....	36	Kennett-Murray & Co.....	44	Stevenson Cold Storage Door Co.....	27
Construction Machinery Co.....	31	Kold Hold Mfg. Co.....	33	Superior Packing Co.....	49
Corn Products Sales Co.....	7	Layne & Bowler, Inc.....	35	Svensen, Sami S.....	43
Crescent Mfg. Co.....	31	Levi, Berth., & Co., Inc.....	36	Taylor Instrument Companies.....	12
Cudahy Packing Co.....	49	Mayer, H. J., & Sons Co.....	41	Transparent Package Co.....	Front Cover
Daniels Manufacturing Co.....	13	McMurray, L. H.....	44	Vogt, F. G., & Sons, Inc.....	49
Dexter Folder Co.....	26	Meyer, H. H., Packing Co.....	49		
Diamond Crystal Salt Co.....	35	Mitts & Merrill.....	33		
Diamond Iron Works, Inc.....	28	Morrell, John & Co.....	49		
Dole Refrigerating Corp.....	49	Murray Mfg. Co., D. J.....	33		
Felin, John J. & Co., Inc.....	49	Niagara Blower Co.....	40		
General Motors Truck & Coach Co.....	33	Omaha Packing Co.....	Fourth Cover		
Girdler Corp.....	20	Paterson Parchment Paper Co.....	10		
Globe Co.....	4 and 5	Rath Packing Company.....	49		
Griffith Laboratories, Inc.....	Third Cover	Rhineland Paper Co.....	29		
Hormel, Geo. A. & Co.....	50				

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.


HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

'HYGRADE'S
Famous
Corned Beef
and Tongues



**QUALITY
HYGRADE
DOMINATES**

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

HORMEL
GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

HUNTER PACKING COMPANY
East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.
William G. Joyce
Boston, Mass.
F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

32
41
36
ver
30
9
40
27
49
43
12
ver
49